

Deviled Eggs

Ingredients

6 eggs
4 slices bacon or 2 TBSP commercial bacon bits/pieces
3 TBSP mayo or sour cream
2 TBSP shredded Parmesan cheese (optional)
1 TBSP minced herbs (Italian seasoning, whatever)
1 TBSP Dijon mustard
1 1/2 tsp minced onion
1/2 tsp salt
1/2 tsp hot sauce
1/4 tsp black pepper
paprika

Fill a pot with enough water to cover 6 eggs by about an inch.

Bring pot to boil, add eggs.

When water returns to a boil, lower heat.

Let eggs simmer for 15-20 minutes.

Meanwhile

Fry or nuke bacon. Drain, and crunch or dice into tiny pieces. (If you don't keep bacon around, just use Baco's or Hormel pieces.)

When eggs have cooked, put pan in sink and run cold water over them until completely cooled.

Carefully peel eggs and slice in half, lengthwise.

Using a spoon or butter knife, gently remove the yolks leaving the whites intact.

Put the yolks in a bowl and add all ingredients except paprika.

Mash the ingredients until smooth.

Spoon the filling into/onto the egg whites to resemble a whole egg.

Sprinkle eggs with paprika.

Refrigerate until ready to eat.

Remove from fridge about 15 minutes before serving.