

Kitchen
Crafted



Deviled Eggs with Bacon & Cheese

INGREDIENTS:

- 12 large eggs, hardboiled and peeled
- 3 quarts of water
- 6 slices bacon, cooked and chopped
- 1 cup fresh bread crumbs
- ½ cup **Creole Kicker® SPRD®**
- kosher salt and ground black pepper
- 1 tbs. **Kansas City Smoker BLND®**
- ½ cup sharp cheddar cheese
- 1 tbs. chives, thinly sliced

DIRECTIONS:

1. Bring the water to a boil in a large pot. Carefully lower eggs into pot and continue to boil for 1 minute. Cover tightly, reduce heat to low, and continue cooking for 12 minutes. Remove from heat, drain the water and immediately place eggs in a bowl of ice water. Allow to cool for at least 15 minutes before peeling under cool running water.
2. While the eggs are cooling, heat a large skillet over medium-low heat and cook the bacon until crisp and all the fat is rendered. Place the bacon on a paper towel to drain the grease. Remove the bacon fat from the pan, reserving a few tablespoons. Add the bread crumbs, cooking and tossing them frequently, until they are a nutty brown color and crisp. Remove the pan from the heat and set the bread crumbs to the side. Chop the bacon strips finely and set aside.
3. After 30 minutes, peel the eggs and place them on a paper towel. Slice off a tiny piece of the fat bottom of the egg so it can “stand up.” Slice off the upper half of the egg to reveal the yolk. You might have to slice off a little more or less depending upon the egg. Gently scoop the yolk out of each egg, trying not to destroy the white in the process.
4. Place all the yolks and the **Creole Kicker® SPRD®** in a mixing bowl and using a sturdy whisk, mash and stir together until thoroughly combined. Add in a drizzle of reserved bacon grease if you have it, 1 to 2 teaspoons. Season to taste with salt and pepper. Transfer the deviled egg mixture to a piping bag or a Ziploc bag with the corner snipped off. Pipe the mixture into the open egg whites and fill generously.
5. Garnish the yolk mixture with a sprinkle of the crumbled bacon, pressing it gently to adhere. Add some bread crumbs. Sprinkle on **Kansas City Smoker BLND®**, cheddar cheese and chives. Serve immediately.