



#MakeItGAP

RECIPES

DEVEILED EGGS WITH BACON

YIELD: 16 servings

PREP TIME: 15 minutes

COOK TIME: 35 minutes

INGREDIENTS:

8 hard-boiled eggs, peeled and halved

1/4 cup mayonnaise

2 tsp dill pickle juice

1/2 tsp yellow mustard, (or Dijon mustard)

pinch of salt

1/8 tsp black pepper

1/8 tsp garlic powder

2 baby dill pickles, very finely diced

1/8 tsp paprika, to garnish

3 oz bacon (4 strips), chopped and browned, for topping

PREPARATION:

- Prepare 8 hard-boiled eggs. Peel and cut in half lengthwise. Remove yolks with a spoon into a medium mixing bowl.
- Mash yolks with a fork to a fine crumb. Add mayo, pickle juice, mustard, salt, pepper, and garlic powder and mash until creamy.
- Fold in finely diced dill pickles. Add more seasoning to taste if needed.
- Spoon filling into egg white halves and top with a generous pinch of browned bacon and a sprinkle of paprika.

Adapted from [Nataha's Kitchen](#)