



## Smoky Deviled Eggs

### Ingredients:

6 hard-cooked eggs peeled

1/4 cup mayonnaise

1/2 teaspoon Mustard Ground

1/4 teaspoon Paprika Smoked

1/4 teaspoon Seasoned Salt

2 slices bacon crisply cooked and crumbled

Paprika

### Directions:

Slice eggs in half lengthwise. Remove yolks; place in small bowl. Mash yolks with fork or potato masher. Stir in mayonnaise, mustard, smoked paprika and seasoned salt until smooth and creamy. Spoon or pipe yolk mixture into egg white halves. Sprinkle with crumbled bacon.

Refrigerate 1 hour or until ready to serve.

**To hard cook eggs:** To hard cook eggs: Bring 1/2- to 1-inch of water to boil in large saucepan on high heat. Carefully add eggs into boiling water using a large spoon or tongs. Cover. Cook 12 minutes for large eggs. (Adjust time up or down by 1 minute for each size larger or smaller.) Drain water immediately. Serve eggs warm or rapidly cool eggs by running them under cold water or placing them in a bowl of ice water. Refrigerate eggs when completely cool. Keep eggs refrigerated and use within a week.

**Please Note:** I go a lot by look, feel, taste, test. I like them to bite back, ergo, I get up into about double or even triple the mustard powder. Some use regular mustard out of the bottle. I tried it once and went hunting through the cupboard for the powder. To each his own. Oh, I use a ziplock bag, fill it with the mixture, and cut a corner out of the bag. Then just use it like you are frosting a cake, except fill egg whites up with the mix.