

BACON RANCH DEVILED EGGS

INGREDIENTS

12 hard-cooked eggs, peeled and cut horizontally
1/3 cup Mayonnaise
1/3 cup sour cream
1/2 teaspoon mustard powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon minced chives (fresh or dried)
1/2 teaspoon minced dill (fresh or dried)
1/2 teaspoon paprika
salt and pepper to taste
6 lardons bacon, cut into thirds and fried to crispy
1/4 cup chopped chives (for garnish)

DIRECTIONS

Select 12 pieces of "prettier" bacon and reserve to garnish. Chop the remaining bacon to very small bits.

Pop out (remove) the egg yolks to a small bowl and mash with a fork. Add mayonnaise, sour cream and all spices and mix thoroughly. Mix in the bacons bits. Fill the empty egg white shells (either with a spoon or with a piping bag) with the mixture. Garnish with the reserved bacon pieces and chives.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.