

## BOURSIN-BACON DEVILED EGGS

### INGREDIENTS

6-8 hard-cooked eggs, peeled and cut vertically  
1 package boursin herb spreadable cheese, softened to room temperature  
salt and pepper to taste  
6 lardons bacon, cut into thirds and fried to crispy  
1/4 cup chopped chives (for garnish)

### DIRECTIONS

Select some of the “prettier” pieces of 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 boursin and mix thoroughly. Mix in the bacons bits. Taste for seasoning before adding salt and pepper as needed. 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.