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Recipe

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CHAMPAGNE BACON DEVILED EGGS RECIPE

Ingredients

- 6 eggs at room temperature
- 1 Tablespoon (Tbsp.) Cherchies® Champagne Mustard or Cherchies® Hot Banana Pepper Mustard
- 1 Tablespoon (Tbsp.) Dijon mustard
- 2 Tablespoons (Tbsp.) mayonnaise
- 1/2 teaspoon (tsp.) pepper
- 3 Tablespoons (Tbsp.) chopped fresh chives, reserving 1 Tablespoon (Tbsp.) for garnish (optional)
- 4 slices cooked bacon, chopped, reserving 1 slice to crumble as a garnish (optional)

Preparation

Hard boil the eggs. (Look at our blog cooking tips- "Perfect Boiled Eggs"). Cool and shell the eggs.

Cut in half, remove the yolks and place them in a bowl with remaining ingredients. Mix until smooth. Spoon or pipe into egg whites.

Garnish with 1 slice of crumbled bacon and 1 Tbsp. chopped fresh chives.

Serve and enjoy!

