



Deviled Eggs

SERVINGS 12 ⌚ **PREP TIME** 10 min **COOK TIME** 5 min

DIRECTIONS

1. Place eggs in a saucepan and cover with water. Bring to a boil; remove from heat and let eggs stand in hot water for 15 minutes. Remove eggs from hot water. Cool under cold running water; peel eggs. Slice each egg in half lengthwise. Place yolks in a small bowl.
2. Mix 1/2 cup bacon, onion, dill pickle relish, mayonnaise, mustard, and bacon grease with the egg yolks using a fork; keep the yolks chunky. Stir in salt and black pepper.
3. Scoop yolk mixture into 24 of the egg white halves. Sprinkle paprika and remaining 1/4 cup bacon on top.

INGREDIENTS

- 15 jumbo eggs
- 3/4 cup cooked and chopped bacon, divided
- 1/3 cup minced onion
- 3 tablespoons dill pickle relish
- 3 tablespoons mayonnaise
- 2 teaspoons prepared yellow mustard
- 2 teaspoons bacon drippings
- 1 pinch salt and ground black pepper
- 1 teaspoon paprika

For a pinch of
Seabra's
flavor...

You can play with the amount of mayonnaise, mustard, onion, and dill relish to adjust the flavor.