

## Bacon-Jalapeno Deviled Eggs

### Ingredients:

6 hard-boiled eggs, peeled and halved  
4 slices thick-cut bacon  
1 fresh jalapeño, seeded and diced  
4 TBSP mayonnaise  
Pinch of sugar  
Pinch of chili powder  
Pinch of salt  
Pinch of garlic powder  
Paprika, for dusting

### Directions:

- 1) Preheat oven to 425F.
- 2) Cut up bacon and place in a oven-safe pan. Bake bacon for roughly 20-25 minutes or until crispy throughout. Remove from oven and cool on a paper towel-lined plate. Once cooled, cut into small pieces.
- 3) Remove the yolks from the hard-boiled eggs and place in a mixing bowl.
- 4) To the yolks, add salt, garlic powder, chili powder, jalapeño and most of the bacon (save some bacon for later).
- 5) Mash/mix all ingredients with large fork. Gradually incorporate mayo until a fluffy mixture is formed. Taste and adjust seasoning if necessary.
- 6) Using a pasty bag (or a Ziploc bag with a corner cut off), place yolk mixture into bag and squeeze into boiled egg white centers.
- &) Garnish with remaining bacon and dust with paprika.