

## Bacon and Cheese Deviled Eggs - A Tangy Twist

### Bacon and Cheese Deviled Eggs



**TIME**  
**15 min**

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### INGREDIENTS

6 large eggs

3 strips of bacon, cooked and crumbled

1/4 cup cream cheese, softened

1/4 cup shredded cheddar cheese

1 tbsp Dijon mustard

1 tbsp mayonnaise

Salt and pepper, to taste

Chopped chives or parsley, for garnish

? Prep & Cook Time:

Prep Time: 15 minutes

Cook Time: 10 minutes

Servings: 12 deviled egg halves

??? Step-by-Step Directions:

**Boil the Eggs:** Place eggs in a pot and cover with water. Bring to a boil, cover, and remove from heat. Let sit for 10-12 minutes, then cool in ice water.

**Peel & Halve:** Once cool, peel the eggs and slice them lengthwise. Remove the yolks and place in a mixing bowl.

**Mix the Filling:** Add cream cheese, cheddar, Dijon mustard, mayo, salt, and pepper to the yolks. Mix until smooth and creamy.

**Fold in Bacon:** Stir in most of the crumbled bacon, reserving a little for garnish.

**Fill the Eggs:** Use a spoon or piping bag to fill each egg white with the yolk mixture.

**Garnish & Serve:** Sprinkle with reserved bacon and chopped herbs. Serve immediately or chill until

ready.

? Pro Tips:

Add heat: A dash of hot sauce or finely diced jalapeños can kick things up.

Avoid cracked shells: Let boiled eggs cool completely before peeling.

Make ahead: Mix the filling a day in advance and store it in a sealed container. Fill eggs just before serving for best texture.

? What to Serve With It:

A One-Pan Breakfast Bake for a brunch spread

Fresh veggies and ranch dip

Crispy potato chips or pita crackers

A sparkling white wine or refreshing lemonade

? Storage & Leftovers:

Fridge: Store in an airtight container for up to 2 days.

Best Enjoyed: Within 24 hours for peak texture and flavor.

? FAQs:

? The Heart of the Dish:

? More Recipes You'll Love:

This Big Family Banana Pudding - the perfect sweet ending

## DIRECTIONS

1. Boil the : Eggs: Place eggs in a pot and cover with water. Bring to a boil, cover, and remove from heat. Let sit for 10-12 minutes, then cool in ice water.
2. Peel & : Halve: Once cool, peel the eggs and slice them lengthwise. Remove the yolks and place in a mixing bowl.
3. Mix the : Filling: Add cream cheese, cheddar, Dijon mustard, mayo, salt, and pepper to the yolks. Mix until smooth and creamy.
4. Fold in : Bacon: Stir in most of the crumbled bacon, reserving a little for garnish.
5. Fill the : Eggs: Use a spoon or piping bag to fill each egg white with the yolk mixture.
6. Garnish & : Serve: Sprinkle with reserved bacon and chopped herbs. Serve immediately or chill until ready.
7. ? Pro Tips: Add heat: A dash of hot sauce or finely diced jalapeños can kick things up.
8. Avoid cracked shells: Let boiled eggs cool completely before peeling.
9. Make ahead: Mix the filling a day in advance and store it in a sealed container. Fill eggs just before serving for best texture.
10. ? What to Serve With It: These deviled eggs shine solo, but also pair well with:
11. A One-: Pan Breakfast Bake for a brunch spread
12. Fresh veggies and ranch dip
13. Crispy potato chips or pita crackers
14. A sparkling white wine or refreshing lemonade
15. ? Storage & Leftovers: Fridge: Store in an airtight container for up to 2 days.
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17. ? FAQs: Q: Can I use different cheese?A: Definitely! Try pepper jack for spice or feta for a tangy bite.
18. Q: Can I make these without cream cheese?A: Yes-sub in more mayo or Greek yogurt for a lighter version.
19. Q: How do I make them look fancy?A: Use a piping bag with a star tip and top with microgreens or smoked paprika.
20. ? The Heart of the Dish: What makes these Bacon and Cheese Deviled Eggs so special isn't just the flavor-it's the feeling they evoke. Every bite is a little throwback to family gatherings and shared moments, made just a bit more modern with a touch of indulgence. These eggs are more than just an appetizer-they're a conversation starter, a table centerpiece, and a memory in the making.
21. ? More Recipes You'll Love: This Big Family Banana Pudding - the perfect sweet ending
22. Old : School No-Bake Cookies - retro charm meets rich flavor
23. Pumpkin : Delight - no-bake ease with fall flavor
24. Chocolate : Chip Cookie Bites - snack-size and irresistible
25. ? Your Turn!: Have a version of deviled eggs you love? Want to add your own flair to this bacon and cheese twist? Let's keep the family food tradition going-drop your comments, tips, or swaps below, and don't forget to follow for more from my kitchen to yours.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bacon-and-cheese-deviled-eggs-a-tangy-twist/>