

## Bacon Deviled Eggs - The Ultimate Party Appetizer

Bacon Deviled Eggs - A Crowd-Pleasing Classic Reinvented



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 12 hard-boiled eggs
- 4 slices crispy bacon, crumbled
- 3 tablespoons mayonnaise
- 1 tablespoon mustard
- 1 tablespoon apple cider vinegar (or lemon juice)
- Salt and pepper, to taste
- Paprika, for garnish
- Chopped parsley or chives, optional

### DIRECTIONS

- 1. Hard-Boil the Eggs:** Place eggs in a saucepan and cover with cold water. Bring to a boil, then cook for 10 minutes. Transfer to an ice bath to cool for at least 5 minutes, then peel.
- 2. Prepare the Filling:** Slice eggs in half lengthwise and gently pop out the yolks. Place yolks in a mixing bowl and mash with a fork until smooth. Add mayo, mustard, vinegar, salt, and pepper, and stir until creamy.
- 3. Assemble the Deviled Eggs:** Use a spoon or piping bag to fill each egg white half with the yolk mixture. Fill generously for that signature deviled egg mound.
- 4. Garnish:** Top with crumbled bacon, a sprinkle of paprika, and chopped herbs if using. Arrange on a platter and serve!

### TIPS FOR SUCCESS

Use older eggs for easier peeling-fresh eggs can be stubborn.  
Pipe the filling with a star tip for a professional finish.  
Make ahead: Assemble up to 1 day in advance and store covered in the fridge.  
Crisp that bacon: Bake it or pan-fry until golden and crunchy for best texture.

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

Original recipe: <https://chefmaniac.com/bacon-deviled-eggs-the-ultimate-party-appetizer/>