

Bacon Deviled Eggs - Creamy, Crispy & Crowd-Pleasing

A classic deviled egg is hard to beat... unless you add



TIME
10 min

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INGREDIENTS

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

DIRECTIONS

- 1.** Boil & Cool the Eggs: Place eggs in a saucepan and cover with cold water. Bring to a boil. Once boiling, cook for 10 minutes, then transfer to an ice bath to cool completely.
- 2.** Peel & Slice: Peel the eggs, slice in half lengthwise, and gently remove the yolks to a bowl.
- 3.** Make the Filling: Mash yolks with:
- 4.** Mayo
- 5.** Mustard
- 6.** Vinegar or lemon juice
- 7.** Salt & pepper
- 8.** Mix until smooth and creamy. A fork works fine, but a hand mixer makes it extra silky.
- 9.** Fill the Eggs: Use a piping bag (or a zip-top bag with the corner snipped) to pipe the filling into the egg whites. Or just spoon it in!
- 10.** Garnish & Serve: Top each egg with crumbled bacon, a sprinkle of paprika, and optional herbs. Serve chilled on a platter.

TIPS FOR SUCCESS

- Older eggs peel easier than fresh ones.
- Cool the eggs fully in an ice bath to avoid crumbling.
- Cook bacon until very crispy, then blot dry for best texture.
- Add a dash of hot sauce, smoked paprika, or chopped pickles to the filling.

