

Honey Bacon Epic Loaded Deviled Eggs Sharp Cheddar Sensation

6 slices of bacon, cooked until crispy and crumbled



TIME
12 min

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INGREDIENTS

12 large eggs
6 slices of bacon, cooked until crispy and crumbled
2 tablespoons honey
1/2 cup mayonnaise
1 tablespoon Dijon mustard
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
Salt and black pepper to taste
1/2 cup shredded sharp cheddar cheese
Chives, chopped (for garnish)

Swaps and Notes:

Eggs: For perfectly hard-boiled eggs, ensure they are not too fresh (a week old is ideal). Older eggs peel much more easily.

Bacon: Use a good quality bacon and cook it until it's genuinely crispy. This is crucial for the texture. You can use peppered bacon for an extra kick.

Mayonnaise: Your favorite brand of mayonnaise will work, but a good quality, full-fat mayo will yield the creamiest filling.

Dijon Mustard: Dijon adds a tangy depth that balances the richness. Yellow mustard can be substituted in a pinch, but the flavor will be different.

Honey: The honey adds a unique sweet note that makes these eggs stand out. Don't skip it! Maple syrup could be an interesting, albeit different,

substitute.

Sharp Cheddar: The sharp cheddar provides a great contrast to the creamy filling. You can experiment with smoked cheddar or a mild cheddar if preferred.

Garnish: Chives add a fresh oniony note and vibrant color. Paprika can also be sprinkled on top for traditional color.

Instructions:

Hard Boil the Eggs: Place the eggs in a single layer in a medium pot and cover them with cold water by about an inch. Bring the water to a rolling boil over high heat. Once boiling, immediately remove the pot from the heat, cover it with a lid, and let the eggs sit in the hot water for 12 minutes.

Ice Bath & Peel: After 12 minutes, use a slotted spoon to transfer the hot eggs directly into a large bowl filled with ice water (an ice bath). Let them cool completely for at least 5-10 minutes. This stops the cooking process and helps with easy peeling. Once cool, carefully peel the eggs under cool running water.

Separate Yolks: Cut each peeled egg in half lengthwise. Gently remove the bright yellow yolks and place them in a medium mixing bowl. Place the hollowed-out egg white halves on a serving platter.

Make the Filling Base: Mash the egg yolks thoroughly with a fork until they are smooth and crumbly. Add the mayonnaise, Dijon mustard, garlic powder, onion powder, honey, salt, and black pepper to the mashed yolks. Mix everything together until the mixture is completely smooth and creamy. Taste and adjust seasoning as needed.

Load with Bacon & Cheese: Stir in half of the crumbled bacon and half of the shredded sharp cheddar cheese into the yolk mixture. Mix until just combined.

Fill the Eggs: Spoon the yolk mixture back into the empty egg white halves. You can use a small spoon for a rustic look, or for a neater presentation, transfer the mixture to a piping bag fitted with a star tip and pipe it into the egg whites.

Garnish & Chill: Top each deviled egg with the remaining crumbled bacon, the remaining shredded sharp cheddar cheese, and a sprinkle of chopped chives.

Chill Before Serving: Chill the deviled eggs in the refrigerator for at least 30 minutes before serving. This allows the flavors to meld and ensures the eggs are refreshing. Enjoy your delightful Honey Bacon Epic Loaded Deviled Eggs Sharp Cheddar Sensation!

Tips for Success:

Perfect Hard-Boiled Eggs: Don't overcrowd the pot when boiling. The ice bath is crucial for easy

peeling and preventing a green ring around the yolk.

Creamy Yolk Mixture: Mash the yolks really well before adding other ingredients to ensure a smooth filling.

Crispy Bacon: The contrast of crispy bacon is important. If pre-cooking bacon, ensure it's very crispy.

Chill Time: Don't skip the chilling step! It makes the eggs taste better and holds their shape.

Season to Taste: Always taste the yolk mixture before filling the eggs and adjust salt and pepper as needed.

Serving Suggestions and Pairings:

Cheese & Cracker Spreads: Complement them with a baked cheese appetizer like *This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests*.

DIRECTIONS

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9. **Tips for Success: Perfect Hard-Boiled Eggs:** Don't overcrowd the pot when boiling. The ice bath is crucial for easy peeling and preventing a green ring around the yolk.
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13. **Season to : Taste:** Always taste the yolk mixture before filling the eggs and adjust salt and pepper as needed.
14. **Serving Suggestions and Pairings:** These deviled eggs are a fantastic appetizer for any gathering, from casual potlucks to more festive occasions. They pair wonderfully with other easy-to-eat finger foods and dips.
15. **Cheese & : Cracker Spreads:** Complement them with a baked cheese appetizer like This Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests.
16. **Other : Dips:** Serve alongside a bowl of This Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes or This Crockpot Nacho Dip is the Reason I Never Have Leftovers.
17. **Chicken : Bites:** For more savory bites, consider Easy Cheese-Stuffed Chicken Wontons with Ranch Golden Crunchy Addictive.
18. **Lighter : Fare:** Balance the richness with a fresh option like A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight.
19. **Storage and Leftover Tips:** Deviled eggs are best enjoyed within 1-2 days of preparation. Store them in a single layer in an airtight container in the refrigerator. If stacking, place a piece of parchment paper between layers to prevent sticking. Do not freeze deviled eggs, as the texture of the egg whites will become rubbery.
20. **More Recipes You Will Love:** If you loved the unique and savory flavors of these deviled eggs, you'll definitely want to try these other fantastic appetizers and comforting recipes:
21. **This : Baked Brie Appetizer is My Favorite Effortless Way to Impress Guests**
22. **Easy : Cheese-Stuffed Chicken Wontons with Ranch Golden Crunchy Addictive**
23. **This : Beer Cheese Dip is My Favorite Party Starter That Disappears in Minutes**
24. **Final Thoughts:** These Honey Bacon Epic Loaded Deviled

Eggs Sharp Cheddar Sensation are more than just a simple appetizer; they are a delightful culinary experience. They take a beloved classic and infuse it with layers of unexpected flavor and texture, making them an unforgettable addition to any meal or gathering. Get ready for compliments and an empty platter!

25. What are your favorite creative twists on classic appetizers? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more delicious and inventive recipes!

SWAPS & NOTES

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You can use peppered bacon for an extra kick.

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TIPS FOR SUCCESS

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The ice bath is crucial for easy peeling and preventing a green ring around the yolk.

Creamy Yolk Mixture: Mash the yolks really well before adding other ingredients to ensure a smooth filling.

Crispy Bacon: The contrast of crispy bacon is important.

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

Original recipe: <https://chefmaniac.com/honey-bacon-epic-loaded-deviled-eggs-sharp-cheddar-sensation/>