

# Bacon Deviled Eggs

*Slow Cooker Favorites - Volume 7*  
*Meredith Corporation, Des Moines, IA*

**Yield: 12 egg halves**

*6 large eggs*  
*1/4 cup mayonnaise*  
*3 slices crisp-cooked*  
*bacon, crumbled*  
*2 tablespoons snipped fresh*  
*chives*  
*1 tablespoon Dijon mustard*  
*dash cayenne pepper*

**Slow Cooker: 2 hours 30 minutes**

Place the eggs in a single layer in a three-and-one-half or 4-quart slow cooker. Add enough cold water to just cover the eggs. Cover and cook on LOW for two-and-one-half hours.

Transfer the eggs to a colander. Run cold water over the eggs or place them in a bowl of ice water until cool enough to handle. Drain. Peel off the shells.

Halve the eggs lengthwise. Remove the yolks to a small bowl. Mash with a fork. Add the mayonnaise, half of the bacon, the chives, mustard and cayenne pepper.

Stuff the egg white halves with the yolk mixture. Top with the remaining bacon. If desired, sprinkle with additional snipped chives.

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Per Serving (excluding unknown items): 849 Calories; 77g Fat (80.4% calories from fat); 39g Protein; 3g Carbohydrate; trace Dietary Fiber; 1291mg Cholesterol; 920mg Sodium. Exchanges: 5 Lean Meat; 6 1/2 Fat; 0 Other Carbohydrates.