

Joi's Loaded Deviled Eggs

Ingredients

- 12 medium eggs
- 6 cups of water
- 1 teaspoon of salt
- 1 1/2 cup of mayonnaise
- 6 bacon slices
- 3 tablespoons of finely shredded cheese
- Dash of Paprika

Serves: 12

In a medium sized pot you will add 12 medium eggs, 6 cups of water, 1 teaspoon of salt, and bring to a boil. This process should take about 15 minutes. After eggs have boiled you will then drain the remaining water off eggs. To keep from scalding yourself you will need to add enough cold water to cover the eggs; which will allow time for cooling before removing the egg shells. Let your eggs sit in the cold water for 5 minutes. During this time you can cook your 6 bacon slices in a medium sized skillet to your liking (firm and crispy for best results); and then crumble bacon slices or dice.

Now, you will remove egg shells and begin to cut each egg vertically in half. You will then place eggs on an egg tray or tray of your choice and begin to prepare the egg filling. In a medium sized mixing bowl transfer each egg yolk halves and with a fork (or potato masher) start firmly mashing. You will do this until each egg yolk has been evenly mashed. After that process is complete you will add 1 1/2 cup of mayonnaise to egg yolks until you have an even creamy mixture.

Now, you will add a spoon full of egg filling to each egg halves; be sure to cover the entire egg. Next, you will add crumbled bacon pieces, grade 3 tablespoons of cheese and sprinkle on top of each egg to your liking. Finally, add a dash of paprika to each egg for décor.....and serve!