

Bacon & Cheddar Deviled Eggs

- 14 HARD-BOILED EGGS, peeled
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1-1/2 tsp. Dijon mustard
- 1 tsp. fresh lemon juice
- 1/4 tsp. pepper
- 1/3 cup crumbled cooked bacon
- 1/4 cup finely shredded sharp Cheddar cheese (1 oz.)
- 2 tbsp. chopped fresh chives OR green onion tops

CUT eggs lengthwise in half. REMOVE yolks to medium bowl. RESERVE 24 white halves. Finely CHOP remaining 4 white halves.

MASH yolks with fork. ADD mayonnaise, sour cream, mustard, lemon juice and pepper; mix well. ADD chopped egg whites, bacon, cheese and chives; mix well.

SPOON 1 heaping tbsp. yolk mixture into each reserved egg white half.

REFRIGERATE, covered, to blend flavors.

Easy 12-Minute Method for Hard-Boiled Eggs: Place eggs in a saucepan large enough to hold them in a single layer. Add cold water to cover the eggs by 1 inch. Heat over high heat just to boiling. Remove from burner. Cover pan. Let eggs stand in hot water for about 12 minutes for large eggs (9 minutes for medium eggs; 15 minutes for extra large). Drain. Shock the eggs in a bowl of ice water to cool them immediately. Hard-boiled eggs are easiest to peel right after cooling

