



Bacon Deviled Eggs Recipe

The Humble Egg's Best Party Clothes

I think deviled eggs are the friendliest food. They show up at every family gathering. They never ask for much, just a little love. My grandkids call them “dressed-up eggs.” I think that’s just right.

We are giving them a special outfit today. We are adding bacon. Doesn’t that sound good? It makes a simple snack feel like a celebration. That is a good lesson. Little touches can make ordinary things wonderful.

A Little Story About My First Batch

I remember the first time I made these. I was so nervous. I was worried the filling would be too dry. So I added a big extra spoonful of

mayonnaise.

The filling was perfect. But my husband took one bite. He had a white mustache from the mayo. I still laugh at that. It taught me to be brave in the kitchen. A small mistake can lead to a happy memory.

Let's Talk About Cooking the Eggs

The most important step is cooking the eggs just right. You put them in cold water. Then you bring them to a boil. After that, you turn off the heat and walk away.

Letting them sit for 12 minutes is the secret. It makes the yolks creamy, not crumbly. This matters because texture is as important as taste.

Fun fact: Stirring the eggs as they heat keeps the yolk centered. That makes them prettier when you cut them in half.

The Fun Part: Mixing it All Up

Now for the best part. You mash all those beautiful yellow yolks. Then you add your crispy bacon. The mayonnaise, mustard, and vinegar go in too. Doesn't that smell amazing? It's a mix of salty, creamy, and tangy.

That little bit of vinegar is my secret. It makes all the flavors pop. It cuts through the richness. What is your favorite secret ingredient to add?

Filling the Egg Whites with Care

Be gentle with the egg whites. They are like little boats waiting for their cargo. You can use a spoon to fill them. Or you can get fancy and use a piping bag.

I like to use a zip-top bag. I just snip off one corner. It's easy and makes

them look so nice. This final touch shows you care. Food made with care always tastes better.

Your Turn in the Kitchen

Now you have a recipe for the best party snack. It has a story and a few secrets. I hope you try it. I hope you make your own memories with it.

Will you be making these for a special someone? Or maybe just for yourself? Tell me, do you like a little spicy kick from the jalapeno? I love to hear your stories too.

See also [Homemade Iced Tea Recipe Better Than Store-Bought](#)



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Ingredients:

Ingredient	Amount	Notes
large eggs	12	
thick-cut bacon	1 pound	cooked and crumbled, reserving some for garnish
mayonnaise	1/2 cup (116 g)	
yellow mustard	2 teaspoons	
apple cider vinegar	2 teaspoons	
kosher salt	1/2 teaspoon	
jalapeno pepper		chopped for garnish



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My Favorite Fancy Bacon & Egg Bites

I have loved deviled eggs since I was a girl. My Aunt May made them for every family picnic. I still laugh at that. I thought they were called “deviled” because they were a little bit naughty and rich. Adding bacon makes them even more special. Doesn’t that smell amazing when it’s sizzling in the pan? These are perfect for a party or a hungry afternoon snack.

Let’s get our eggs ready. **Step 1:** Gently place your eggs in a single layer in a big pot. Cover them with cold water. It should be about half an inch above the eggs. Turn the heat to medium-high. Give them a little stir now and then. This helps keep the yolks centered. I learned that from my mother.

Now for the magic trick. **Step 2:** Once the water boils, put the lid on and turn the heat off. Let the pot sit for 12 minutes. Do not peek. This makes the eggs perfectly cooked. My grandson Timmy always tries to lift the lid. I have to shoo him away from the stove.

Time to cool them down. **Step 3:** Carefully move the hot eggs to a bowl of ice water. Let them swim for about 5 minutes. This stops them from cooking more. (A hard-learned tip: The ice bath makes the shells much easier to peel. Your eggs will be smooth and pretty.)

Let’s put it all together. **Step 4:** Peel the eggs under cool running water. Slice each one in half the long way. Gently pop the yolks into a bowl. Mash them up with a fork. Now add most of your crumbled bacon, mayo, mustard, vinegar, and salt. Mix it until it’s nice and smooth.

The final touch is my favorite part. **Step 5:** Spoon or pipe the creamy

yolk mixture back into the egg white cups. Sprinkle the top with the rest of the bacon and some chopped jalapeno for a kick. It looks so fancy, but it's so easy. **What's your favorite picnic food? Share below!**

Cook Time: 15 minutes

Total Time: 30 minutes

Yield: 24 pieces

Category: Appetizer, Snack

Three Fun Twists to Try

Once you know the basics, you can get creative. I love playing with different flavors. It feels like being a kitchen scientist. Here are three of my favorite ways to mix things up. They are all so simple and delicious.

See also Buffalo Chicken Fries Loaded with Spicy Comfort

The Garden Lover: Skip the bacon. Add very finely chopped celery and a sprinkle of dill. It's fresh and crunchy.

The Spicy Dragon: Add a dash of hot sauce to the yolk mix. Top with a tiny slice of pickled jalapeno. It has a real zing!

The Everything Bagel: Mix in a spoonful of cream cheese. Garnish with everything bagel seasoning. It's my newest obsession.

Which one would you try first? Comment below!

Serving Them Up With Style

These little eggs are the star of the show. But even stars need a good supporting cast. I like to serve them on a pretty old platter. It makes me think of my grandmother. A bed of lettuce leaves keeps them from

sliding around.

For a bigger meal, they go wonderfully with a simple green salad. Some sweet iced tea is the perfect drink to wash it all down. For the grown-ups, a cold lager beer is a nice match. The bubbles cut through the richness beautifully.

Which would you choose tonight?



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Keeping Your Deviled Eggs Fresh and Tasty

These bacon deviled eggs are perfect for making ahead. Just pop them in a sealed container. They will stay good in your fridge for two days.

I do not recommend freezing them. The filling gets watery and strange. The texture is just not the same after it thaws.

I learned this the hard way. I once froze a whole batch for a party. They were so sad and soggy on my plate.

Batch cooking saves you so much time. You can have a quick snack ready to go. This matters on busy days when you need good food fast.

Have you ever tried storing it this way? Share below!

Simple Fixes for Common Deviled Egg Troubles

Do your eggs crack when you boil them? A small pinch of salt in the water can help. This keeps the shells from cracking open.

Is the yolk mixture too dry? Add a tiny bit more mayonnaise. I remember my first batch was like paste. A little extra mayo made it creamy and perfect.

Are your egg whites slippery? Dry them with a paper towel after peeling. This helps the filling stick and not slide off.

Fixing small problems builds your cooking confidence. You learn that mistakes are okay. Getting the flavor and texture right makes every bite a joy.

Which of these problems have you run into before?

Your Quick Deviled Egg Questions Answered

Q: Are these eggs gluten-free?

A: Yes, all the ingredients are naturally gluten-free. They are a safe treat for most friends.

See also Smoked Salmon Patties with Crispy Flaky Texture

Q: Can I make them a day ahead?

A: Absolutely. Just keep the filling and whites separate. Assemble them right before you serve.

Q: What if I do not have apple cider vinegar?

A: A squeeze of fresh lemon juice works just fine. It gives that same little tang.

Q: Can I double this recipe for a big crowd?

A: You sure can. Just use a very big bowl for mixing. *Fun fact: I once made six dozen for my grandson's graduation!*

Q: Is the jalapeno necessary?

A: Not at all. A sprinkle of paprika is a lovely, mild swap.

Which tip will you try first?

A Little Note From My Kitchen to Yours

I hope you love making these bacon deviled eggs. They are a little bite of happy. Sharing food is one of life's greatest joys.

I would be so thrilled to see your creations. Your kitchen adventures make my heart smile.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

You need to try !

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Savorydiscovery.com

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Bacon Deviled Eggs Recipe

Author: Elowen Thorn

Cooking Method:[Stovetop](#)



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Cuisine:[American](#)

Courses: [Appetizer Snack](#)

Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **15 minutes**

Rest time: **12 minutes**

Total time: **47 minutes**

Servings: **24 servings**

Calories: **141 kcal**

Best Season:**Summer**

Description

Classic deviled eggs get a savory upgrade with crispy bacon and a hint

of jalapeno for the perfect appetizer or snack.

Ingredients

- 12 large eggs
- 1 pound thick-cut bacon, cooked and crumbled, reserving some for garnish
- ½ cup (116 g) mayonnaise
- 2 teaspoons yellow mustard
- 2 teaspoons apple cider vinegar
- ½ teaspoon kosher salt
- jalapeno pepper, chopped for garnish

Instructions

1. In a large pot, arrange the eggs in one layer. Fill with cold water until it is about ½ above the top of the eggs.
2. Turn the heat to medium-high, stirring occasionally to balance the yolk (so it doesn't set in the middle of the egg).
3. Bring the pot to a boil, cover and shut off the heat. Let sit, undisturbed for 12 minutes.
4. Place the cooked eggs in an ice bath and let cool for about 5 minutes.
5. Under cool running water, gently peel the eggshell away from the egg. Set aside and repeat with remaining eggs.
6. Cut each egg in half lengthwise and gently remove and place each yolk in a medium-sized bowl.
7. Mash the yolks with a fork and then add bacon (reserve some for garnish), mayonnaise, mustard, apple cider vinegar, and salt.
8. Using a wire whisk blend the mixture together.
9. Spoon or pipe the yolk mixture into each egg white well.

10. Sprinkle with jalapeno and reserved bacon and serve or refrigerate.

Notes

For a spicier version, mix some chopped jalapeno directly into the yolk filling. These can be made a day ahead and stored covered in the refrigerator.

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