

BLT Deviled Eggs

We love a straightforward deviled egg (see our recipe on page 85), but we also like to get creative with the classics. Here we add sun-dried tomatoes, crispy bacon, and chives for an over-the-top rendition of this much-loved cocktail party fare. If you like, cut a few extra slices of bacon into 1-inch pieces (you'll need 24 pieces total), fry until crispy, and garnish each deviled egg with a piece.

MAKES 24 STUFFED EGGS

3 slices thick-cut bacon,
finely chopped

12 large eggs

½ cup mayonnaise

2 tablespoons country or regular
Dijon mustard

¼ cup drained and minced
oil-packed sun-dried tomatoes

2 tablespoons finely chopped
fresh chives

1 tablespoon cider vinegar

¼ teaspoon kosher salt

¼ teaspoon freshly
ground pepper

Sweet paprika, for sprinkling

In a frying pan over medium-low heat, cook the bacon, stirring occasionally, until the fat renders and the bacon becomes crispy, about 8 minutes. Transfer to paper towels to drain.

Meanwhile, boil the eggs. Have ready a large bowl of ice water. Fill a large saucepan half full of water and bring to a boil over high heat. Using a slotted spoon, carefully add the eggs to the boiling water. Reduce the heat to medium so the water is at a gentle boil and cook the eggs for 11 minutes.

Using the slotted spoon, transfer the eggs to the ice water. Let sit for 10 minutes. Then gently crack each egg against a work surface, rolling it back and forth under your hand, to crack the shell finely all over. Peel off the shell. Cut each egg in half lengthwise.

Using a spoon, scoop the yolks out of the egg whites into a bowl. Place the egg-white halves, hollow side up, on a serving platter. Add the mayonnaise, mustard, tomatoes, chives, vinegar, salt, and pepper to the yolks and, using a fork, mash them to a smooth, fluffy paste. Stir in the reserved bacon.

Spoon the yolk mixture into the egg-white halves, dividing it evenly and shaping it into a mound. Sprinkle each mound with a pinch of paprika and serve. The eggs can be made and refrigerated for up to 8 hours in advance before serving.

