

Fiery Bacon Deviled Eggs

Prepared by Chef Alex Guarnaschelli

INGREDIENTS

Egg Mix:

- 10 large eggs
- Kosher salt
- 1/4 cup mayonnaise
- 2 teaspoons French's classic yellow mustard
- 2 teaspoons Worcestershire
- 1/2 teaspoon McCormick ground ginger
- Scant 1/2 teaspoon McCormick cayenne red pepper plus additional for "dusting"
- 1 teaspoon cider vinegar
- 1/4 cup heavy cream

Garnish:

- 4 strips pre-sliced bacon cut crosswise into 1-inch pieces
- 1 teaspoon sugar
- 3 scallions, trimmed, cut into thin rounds

PREPARATION

1. Cook the eggs: In a medium pot, cover the eggs with cold water about a full inch above the eggs. Bring the water to a rolling boil over medium heat. Shut off the heat, cover the eggs and let them "stand" in the water for 10 minutes. Gently pour off hot water and run cool water over the eggs to stop them from cooking further.
2. Peel the eggs: Peel the eggs. If necessary, rinse quickly under cool water to remove any small shell bits and dry them off thoroughly. Using a sharp knife, cut the eggs in half, lengthwise, and remove the yolk from the center of each. Arrange the egg white "halves" on a platter.
3. Make the filling: Use a fork to crush the egg yolks with 1 teaspoon salt, the mayonnaise, mustard, Worcestershire, dry ginger, cayenne and vinegar until smooth.
4. Finish the eggs: In a separate bowl, whip the cream until medium peaks. Using a rubber spatula, fold the whipped cream into the yolk mixture. Fill a pastry bag fitted with a fluted tip (or, alternatively, a plastic sandwich bag with one of the bottom corners cut off) with the egg yolk mixture.
5. Cook the bacon: In a medium sauté pan, cook the bacon until crispy, 5-8 minutes. Pour off the excess grease and add the sugar. Cook 2-3 minutes longer, allowing the sugar to caramelize lightly. Cool and the sugar will harden, and the bacon will get crunchy.
6. Finish: Season with egg whites with a tiny pinch salt and some of the scallions. If desired, fill a tea strainer with little bit of extra cayenne and lightly dust the whites. Fill the crevices in the egg white with the yolk mixture. Top with the scallions and bacon.