

Deviled Eggs with Low Sodium Crispy Bacon Topping

Servings: 10

INGREDIENTS

- 10 eggs, hard boiled and peeled
- 1 c low fat mayonnaise
- 1 1/2 c Patuxent Farms® Lower Sodium Bacon, finely diced
- white pepper to taste
- parsley leaves as garnish, if desired

PREPARATION

Cut eggs in half and gently remove yolks into a mixing bowl. Combine yolks, mayonnaise, bacon and pepper. Fill bottom of egg with chopped bacon. Using a pastry bag, pipe yolk mixture back into eggs. Garnish with additional bacon topping and a sprig of parsley, if desired.

