

# Betty's Bacon-Horseradish Deviled Eggs -- Easter



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Betty demonstrates how to make Bacon-Horseradish Deviled Eggs. This is a flavorful appetizer that can be used with a casual lunch or more elaborate dinner. These eggs are perfect for an Easter table!

## Bacon-Horseradish Deviled Eggs

To make 16 servings:

8 eggs, boiled, cooled, and peeled  
2/3 cup horseradish sauce  
salt, as desired (optional)  
5 strips of crisp bacon, crumbled finely  
freshly ground black peppercorns, as desired  
melba rounds, for accompaniment

Cut each boiled egg into 2 equal halves, lengthwise. Separate the yolks from the whites and place whites in a nice serving plate. (An egg plate is perfect.) Place the yolks in a shallow dish. To the yolks, add horseradish sauce and salt, as desired. Use a fork to mash the yolks together with the horseradish sauce and salt. Stir in crumbled bacon. Use a teaspoon to fill each egg white, heaping up excess on top. Grind fresh black peppercorns over the tops of the deviled eggs. Serve with melba rounds. YUM! Happy Easter! --Betty :)