

## Betty's Bacon and Cheddar Stuffed Eggs



Published on 8 Apr 2012

In this video, Betty demonstrates how to make After-Easter Bacon Cheddar Stuffed Eggs. This is a great way to use up any undamaged hard-boiled Easter eggs!

Ingredients (for 8 portions):

4 eggs, hard-boiled and shelled  
¼ cup mayonnaise  
1 tablespoon sweet pickle juice  
¼ cup finely shredded sharp Cheddar cheese  
2 strips crisp, finely crumbled bacon  
dash of salt  
dash of ground black pepper  
parsley for garnish

Slice each of the 4 hard-boiled eggs horizontally and place the 4 cooked yolks in a small bowl. Place the boiled egg whites on an appropriate serving dish. Mash the egg yolks with a fork, until fairly smooth. Add ¼ cup mayonnaise, 1 tablespoon sweet pickle juice, ¼ cup shredded Cheddar cheese, 2 strips crisp, crumbled bacon, and a tiny dash of salt. Mix until well combined. Place 1/8 of the egg yolk mixture into each of the egg whites. Sprinkle each with a small dash of ground black pepper, and place a tiny sprig of parsley at the center of each stuffed egg. Cover with plastic wrap and refrigerate until ready to serve. This is an alternative to the typical egg salad that a lot of us make from our leftover Easter eggs. I hope you enjoy the Bacon Cheddar Stuffed Eggs! --Betty