

## Jalapeño Deviled Eggs



### Ingredients:

Eggs  
Bacon  
Jalapeños  
Pepper  
Paprika  
Cheddar Cheese  
Mustard  
Mayo  
Red Onion, finely diced

### Instructions:

Place eggs in a saucepan; cover with water.  
Bring to a boil, remove from heat, and let eggs stand in hot water for 15 minutes.  
Remove eggs from hot water, cool under cold running water, peel.

Place bacon in a large skillet; cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.  
Drain bacon on paper towels; crumble when cool enough to handle.

Remove seeds and stems from jalapeños; mince 1 pepper and slice remaining peppers into very thin strips; set aside.

Cut eggs in half lengthwise; place yolks in a bowl.  
Mash egg yolks with a fork; stir in minced jalapeno, Cheddar cheese, mayonnaise, red onion, and mustard.

Place egg whites cut-side up on a serving platter.  
Spoon yolk mixture into egg white halves; sprinkle with crumbled bacon.