

Loaded Deviled Eggs

Reviews for: Fully Loaded Deviled Eggs

– SOOOOO GOOD! I liked the cooked onion in this, though I didn't see in the directions about adding it in w/ the other ingredients, but I assume that you were supposed to, so I did, lol. Great flavor...will be making these again~YUM! Thanks for sharing. ☐

– We loved these eggs. The sauteed onions was a amazing twist to these and everything just blended so well with these deviled eggs. Love the flavors.

– My husband doesn't like Deviled Eggs but loved these! I was taking them to a Super Bowl Party and he said he was going to tell everyone they were Alligator eggs and was horrible. That way he could eat more. Was out of fresh onion so I used some dehydrated onions. Just soaked them in some water. Squeezed out the moisture and add them to the mixture. Worked fine. Thanks for sharing!

– So good! I'm pretty picky about my deviled eggs. The seasonings in these ones are spot on. I love that they do not have relish or any other sweetness to them like many deviled eggs have. I might make a bit more "dressing" next time (or less cheese) since once the cheese was added in, the yolk became slightly dry. I also liked that the onion was sautéed so you don't get the sharp, breath-destroying onion flavor from raw onion. The only thing I suggest is adding in a bit more bacon bits. These are my new favorite deviled eggs! TIME-
SAVING TIP: While I was cooking the eggs (I used my InstantPot), I mixed the dressing ingredients in a small bowl so it'd be ready to mix into the yolks later. I used a star tip and piping back to fill the eggs.

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large eggs (hard-boiled, cooled & halved)
6 slices bacon (cooked crisp & crumbled)
2 teaspoons fresh chives
2 teaspoons white vinegar
2 tablespoons finely shredded mild cheddar cheese
1¼ cup sour cream or 1¼ cup buttermilk
paprika

DIRECTIONS

Transfer egg yolks from halves to mixing bowl & combine with remaining ingredients.

Add the sour cream or buttermilk last & use more as needed to reach desired smoothness.

Spoon yolk mixture into halves. The bulk will have grown substantially, so pile it high & “dust” with a sprinkle of paprika.