

BACON-AND-CHEDDAR DEVEILED EGGS

(from *Saveur*, Jan./Feb. 2011)

MAKES 12

6 eggs

1/4 cup finely grated sharp cheddar, plus more for garnish

1/4 cup mayonnaise

2 slices bacon, cooked and chopped, plus 2 tsp. rendered bacon fat reserved

Kosher salt and freshly ground black pepper, to taste

Hot sauce, such as Sriracha, to garnish

Put eggs into a 4-qt. pot of water and bring to a boil. Remove pan from heat, cover, and let sit 15 minutes. Drain eggs and crack each shell slightly. Transfer eggs to a bowl of ice water and let cool. Peel eggs. Halve each egg; using a small spoon, transfer yolks to a medium bowl. Using a fork, mash yolks. Add cheddar, mayonnaise, 3/4 of the chopped bacon, and bacon fat; season with salt and pepper. Stir vigorously with spatula until smooth.

Transfer mixture to a plastic bag or a piping bag fitted with a smooth tip and pipe into egg whites. Garnish eggs with the remaining bacon, more cheddar, and hot sauce and serve cold or at room temperature.