



PREP TIME: 15 minutes
COOK TIME: about 12 minutes
YIELD: 24 deviled eggs

INGREDIENTS

- 12 ounces bacon
- 1/2 cup coconut sugar
- 1 dozen eggs
- 1/3 cup homemade or paleo mayonnaise (I like Primal Kitchen)
- 1 tablespoon dijon mustard
- 1/4 teaspoon sea salt
- 1/4 teaspoon smoked paprika, plus additional for garnish, if desired
- 1/4 teaspoon cayenne (or more to taste if you like them spicy)



Simone Miller's
zenbelly
gluten-free & paleo recipes
from a chef's perspective

DEVILED EGGS WITH CANDIED BACON

INSTRUCTIONS

1. To make the candied bacon: Preheat the oven to 350°F. Line a rimmed baking sheet with parchment paper.
2. Pour the coconut sugar into a large, shallow dish. Dredge each slice of bacon with sugar, making sure to get each slice well coated. Arrange in a single layer on the prepared baking sheet and cook for 20-25 minutes, or until the bacon is a rich, golden brown and smells amazing. Transfer to a wire rack above a sheet of parchment to cool.
3. Meanwhile, cook the eggs:
 - *In an Instantpot:* Place the eggs in a steamer basket or on the wire rack inside the instantpot. Pour in 1 cup of water and lock on the lid. Set the valve to sealing and cook for 5 minutes at low pressure. Turn the valve to venting to quick-release the pressure. Once unlocked, remove the lid and transfer the eggs to an ice water bath to chill. Peel the eggs once they are cool enough to handle.
 - *On the stovetop:* Bring 1 cup of water to a boil in a large pot. Place the eggs in a steamer basket and set inside the pot. Cover and steam for 12 minutes. Transfer the eggs to an ice water bath to chill. Peel the eggs once they are cool enough to handle.
4. Cut the eggs in half* and pop the yolks out into the bowl of a food processor. Pulse a few times to break up the yolks. Add the mayonnaise, mustard, salt, smoked paprika, and cayenne. Process until smooth. Season to taste with additional salt and cayenne, if desired.
5. Transfer the yolk mixture to a piping bag fit with a large plain tip. (Alternately, make your own by: transferring the yolk mixture to a zip-top bag and cut off a bottom corner.)
6. Pipe the yolk mixture into the egg whites.
7. Mince a few slices of the candied bacon and sprinkle on top of the eggs. Garnish with additional smoked paprika, if desired. You'll have extra candied bacon, which is definitely not a bad thing!

*To get round deviled eggs as pictured, cut a tiny bit off the top and bottom to make a flat surface and cut crosswise instead of lengthwise.

This Baconeers Exclusive recipe was created by Zenbelly.