

## T2T: Deviled Eggs with a twist

*I have a story for this recipe: I once made this and created NINETY SIX (yup, 96) of these eggs for a fundraiser's buffet table. To say it was complicated was an understatement, but when the former Senator, who was the fundraiser's focus, asked me for the recipe to give to his wife, I knew I had a hit!! He left with six eggs, and I had lots of accolades! He still refers to me as the "Deviled Egg lady"!*

### Ingredients

12 large eggs  
 4 slices bacon (leave off for vegetarians)  
 ½ cup mayonnaise - I use veganaise  
 2 T relish (I use sweet, but you can use dill)  
 1 T Dijon mustard  
 ¼ cup minced red onion, very small mince  
 2 teaspoons white sugar or pinch of Stevia  
 ½ teaspoon balsamic syrup (very thick cooked down version of balsamic vinegar)  
 ¼ teaspoon celery salt  
 ¼ teaspoon freshly ground black pepper  
 ¼ cup chopped fresh parsley or chives to decorate



### Instructions

1. Place eggs in a large pot in a single layer and cover with water by 1 inch. Cover the saucepan and bring the water to a boil; immediately remove from the heat and let eggs stand in the hot water for 15 minutes.
2. Drain, and cool eggs under cold running water in the sink. Peel and halve lengthwise. Separate the yolks from the whites, placing the yolks in a bowl. Arrange the egg whites with the rounded side down onto a serving platter, so you can stuff the "hole".
3. While eggs are cooking, place bacon in a large, deep skillet and cook over medium-high heat, turning occasionally until evenly browned, and very crisp, about 8-12 minutes. Drain on a paper towel-lined plate; chop, saving the largest pieces to decorate the top of the eggs.
4. Mash yolks with a fork. Add bacon, mayonnaise, Dijon, onion, sugar, balsamic syrup, relish, celery salt, and pepper; stir until thoroughly combined. Spoon the mixture into the egg whites. Garnish with parsley or chives and a bit of bacon.
5. Vegetarian versions can omit the bacon, but they are easy to create alongside the main recipe. Everyone is happy!

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