

Habanero Bacon Deviled Eggs

Ingredients

- 6 large eggs, hardboiled
- 6 Tbsp. mayonnaise
- 1 Tbsp. Dijon mustard
- 2 Tbsp. bacon, cooked and finely chopped
- 1 tsp. shallot, minced
- 2 pumps [Monin Habanero Concentrated Flavor](#)

Yield: Approximately (12 Deviled Eggs)

Garnish: None

Preparation

1. Slice the eggs in half lengthwise, remove the cooked yolks and place in a medium mixing bowl. Set the cooked egg white halves aside.
2. Add the mayonnaise, mustard, bacon, shallot and habanero concentrated flavor to the egg yolks and whisk the mixture until it comes to a smooth consistency.
3. Place the mixture into a piping bag and pipe an even amount into each half of the egg whites.
4. Serve immediately or cover and refrigerate until use.

