

**Bacon cheddar deviled eggs**

* 12 eggs
* ½ cup mayonnaise
* 4 slices bacon
* 2 tbs finely shredded Cheddar cheese
* 1 tbs mustard

1. Place eggs in a saucepan and cover with water. Bring to a boil and immediately remove from heat. Cover and let eggs sit in hot water for 10 to 12 minutes. Remove from hot water and cool.
2. Cook bacon in a large, deep skillet over medium-high heat until evenly brown. Crumble and set aside.
3. Peel the shells off the eggs and cut in half lengthwise. Remove yolks and place in a small bowl. Mash yolks with mayonnaise, crumbled bacon and cheese. Stir in mustard. Spoon yolk mixture into egg white halves and refrigerate until ready to serve.

**Your Name**

CalBRE Lic#  
555.555.5555  
youremail@mail.com  
yourwebsite.com

Broker’s Name  
Broker’s Lic #

555.555.5555 | yourwebsite.com | youremail@mail.com

April