

Avocado-Bacon Deviled Eggs

		Special Notes: Leave off the crunchy bacon garnish for a vegetarian option
Yield	24 Each	
Portion Size	3 each	
Amount	Qty Of Me.	Ingredient
12	Each	Eggs (Large)
1	Each	Avocado (medium, ripe)
3	Tbsp	Red Onion (minced VERY small)
1	Tbsp	Garlic (minced VERY small)
1/3	Bunch	Cilantro (leaves only, minced)
3	Tbsp	Adobo Sauce (liquid from canned chipotle peppers)
1/2	tsp	Ground Cumin
1/3	C (mounded)	Pepperjack Cheese (finely shredded)
6	Slices	Bacon (center cut, hardwood smoked)
1/2	C	Brown Sugar
1	Tbsp	Smoked Paprika
2	Tbsp	Hot Chili Powder
2	Each	Green Onions (sliced very thin on a 45 degree bias)
Step	Preparation	
DAYS AHEAD	Line a cookie sheet with parchment. Set the oven to 400F.	
	Mix the brown sugar with the paprika and chili powder in a medium bowl.	
	Toss the bacon with the seasonings, making sure to coat both sides.	
	Space slices out on parchment and bake for 30 minutes (do not flip bacon)	
	or until golden-brown-delicious and crunchy. Transfer to paper towel to dry.	
	Store in an air-tight container in your refrigerator until needed.	
1	Hard boil eggs (see serious eats if you need a recipe), chill & peel. Cut in half.	
2	Remove the yolks, place them in a food processor with the avocado, adobo, cumin, garlic, and pepperjack cheese. Puree until smooth. Transfer to a mixing bowl.	
3	Stir in the minced onion & cilantro, season to taste with salt & ground black pepper	
3	Transfer the filling to a quart ziplock. Cut a small diagonal off from one corner to transform it into a piping bag! Pipe each white full of the mixture and garnish with a large shard of spicy candied bacon and some sliced green onions.	