



TEAM FOUR
FOODSERVICE



Bourbon Bacon Deviled Egg

Yield: 1 sandwich

Ingredients:

- 3 Eggs hard boiled, shells removed, cut in half
- 1 tsp Extra Heavy Mayonnaise
- 1 fl oz Sweet Red Chili Wing Sauce & Glaze
- 2 slices Bacon
- 1 fl oz Kickin Bourbon Wing Sauce & Glaze
- 1 tsp Fresh chives chopped

Directions:

1. Remove yolks from egg whites and mix in a bowl with Extra Heavy Mayonnaise, chives and Sweet Red Chili Wing Sauce & Glaze until smooth.
2. Cook bacon slices half way, then glaze with Kickin Bourbon Wing Sauce & Glaze
3. Continue cooking bacon until candied. Finely chop bacon for garnish.
4. Using a pastry bag, pipe the egg yolk mix into the egg white shells.
5. Plate and garnish with candied bacon and chives.

Recipe and photo courtesy of Ken's