



Hot and Spicy California Deviled Eggs

Yield: 24

Many of the BBQ joints on fairgrounds, pop a deviled egg on the plate to add color and a feeling of hospitality. Here is my favorite blend of mixture for those pop-in-your-mouth treats.

12 large	eggs, hard-boiled
1/3 cup	mayonnaise
2 strips	apple wood bacon, cooked crisp and chopped
4 stalks	green onion, diced
1/4 cup	Sriracha® sauce
1 small	dill pickle, chopped
1 pinch	curry powder
1 pinch	salt

1. Take and cut the eggs diagonal. Pull out all of the yolks of the eggs to create a cavity for the filling. Place the cooked yolks in a large bowl with mayonnaise, bacon, green onion, Sriracha® sauce, chopped pickle, curry powder and salt. Using a fork, blend together.
2. Refill the cavities of the eggs with the filling. Garnish with a little of the green onion stems.