



Smoked Deviled Eggs

Recipe and photo from traegergrills.com.



Ingredients

7 Hard Cooked Eggs, peeled
3 Tbsp. Mayonnaise
3 tsp. Chives, diced
1 tsp. Brown Mustard
1 tsp. Apple Cider Vinegar
Dash Hot Sauce
to taste Salt & Pepper
2 Tbsp. Bacon, crumbled
Paprika for dusting

Instructions

When ready to cook, start the [Traeger](http://traeger.com) on Smoke with the lid open until a fire is established (4-5 minutes).

Place cooked and peeled eggs directly on the grill grate; smoke for 30 minutes. Remove from the grill and allow eggs to cool. Slice the eggs lengthwise and scoop the egg yolks directly into a gallon zip top bag.

Add the mayo, chives, mustard, vinegar, hot sauce, and salt and pepper to the bag. Zip the bag closed and, using your hands, knead all of the ingredients together in the bag until completely smooth. Squeeze the yolk mixture into one corner of the bag; cut a small part of the corner off.

Pipe the yolk mixture into the whites. Sprinkle with the crumbled bacon and paprika; chill until you ready to serve. Enjoy!

www.ultramodern.com

West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872
East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872
Derby: K15 & 71st Derby, KS 67037 | 316.788.1122