

Little
Devils

Deviled eggs are the perfect two-bite hors d'oeuvre for any gathering: easy to make ahead, highly portable, and endlessly customizable. In fact, everyone you ask down South has her (or his) own recipe. My mother-in-law, Faye Price, swears by Duke's mayonnaise, but she and her fellow cooks in Tarboro, North Carolina, cannot agree on the merits of pickle relish. Here at *Bon Appétit*, our version relies on just-firm yolks that are combined with mayonnaise, mustard, and a little bacon fat to yield the creamiest filling. Finish the eggs with a piece of crisp bacon, trout caviar, or a dusting of paprika. No matter how you gussy them up, deviled eggs will always be the toast of the party. —HUNTER LEWIS

Bacon Deviled Eggs

MAKES 24 Skip the bacon if you like and substitute 2 Tbsp. melted butter instead.

Place **12 large eggs** in a large saucepan; add water to cover by 1". Bring to a boil, cover, and remove from heat. Let sit for 10 minutes. Drain. Transfer eggs to a bowl of ice water and let cool completely, about 10 minutes; peel. Halve lengthwise and remove yolks. Coarsely chop **3 slices of bacon**. Cook in a medium skillet over medium heat until browned and crisp. Transfer bacon to paper towels. Strain drippings through a fine-mesh sieve into a small bowl. Add **melted butter** if needed to measure 2 Tbsp.

Finely mash reserved yolks, bacon fat (and/or butter), **1/3 cup mayonnaise**, **2 tsp. Dijon mustard**, and **1 heaping Tbsp. chopped scallions** in a medium bowl; season with **kosher salt** and **freshly ground black pepper**.

Transfer to a large resealable freezer bag, then cut 1/2" off 1 corner. Pipe into whites; garnish with **thinly sliced scallions** and reserved bacon.

Sliced pimiento

Bacon and
scallionTrout caviar
(see page 107)

Pickled okra

Paprika