

# Big Green Egg.

The Ultimate Cooking Experience®



@BigGreenEgg

## Deviled Eggs

with Sweet & Smoky Seasoning

### Ingredients

- ¼ lb. cooked bacon, chopped
- 12 hard-boiled eggs
- ½ cup mayonnaise
- 1 tbsp Tabasco® Chipotle Pepper Sauce
- 1 tbsp white vinegar
- 2 tbsp Big Green Egg Sweet & Smoky Seasoning, plus more for garnish
- 1 tbsp finely diced garlic
- 4 oz. diced pimento peppers
- 4 tbsp green onions, sliced at a bias

### Method

Set the EGG up for direct cooking at 400°F and preheat a Cast Iron Skillet.

Add the bacon to the EGG; stir every 2 minutes until crispy. Transfer the bacon to a paper towel to cool.

Split the eggs in half horizontally and scoop the yolks into a food processor. Add the mayonnaise, bacon (reserving some for garnishing), tabasco, vinegar, seasoning, garlic and pimentos and pulse it in the food processor until the mixture is almost smooth. Fill a piping bag – or a zip lock bag with a cut corner – and pipe the mixture into the eggs. Garnish with green onion, bacon, and a light sprinkle of seasoning.