

## CARBONARA DEVILED EGGS

½ cup finely grated cheese, like sharp cheddar or parmesan, plus 2 tbsp.  
6 oz bacon, finely diced  
6 large hard-boiled or hard-steamed eggs, peeled and halved lengthwise  
2 tbsp. mayonnaise  
1 tsp. distilled white vinegar  
Kosher salt and freshly ground black pepper, plus coarsely cracked pepper, for garnish  
Minced parsley, for garnish

### DIRECTIONS

Preheat oven to 300°F and line a baking sheet with silpat mat or parchment paper. Sprinkle cheese in two 4-inch rounds and bake until lightly browned and melted, about 10 minutes. Let cheese crisps cool until crisp. Break each cheese crisp into 4 pieces.

Meanwhile, cook minced bacon in small frying pan over medium-high heat until browned and crisp and fat has rendered, about 5 minutes. Drain bacon, reserving rendered fat, and transfer to paper-towel lined plate. You should have about 2 tablespoons crisped bacon and at least 1 tablespoon rendered fat. Let cool slightly.

Place all of the yolks in a medium bowl. Select 8 of the best looking egg white halves and set aside. Reserve the remaining 4 for another use. Add 1 tablespoon crispy bacon, 1 tablespoon rendered fat, mayonnaise, vinegar, and remaining 2 tablespoons cheese to the yolks and, using a sturdy whisk, mash and stir together until thoroughly combined. Season with salt, and ground black pepper.

Transfer yolk filling to zipper-lock bag or piping bag. The Egg yolk filling and egg white halves can be stored covered in the refrigerator up to overnight before filling and serving (lay egg white halves cut-side-down on a large plate and cover with plastic wrap). Cut off corner of zipper-lock bag and pipe filling mixture into egg white halves, overstuffing each hole. Garnish deviled eggs with crispy bacon, cracked black pepper, cheese crisps, and parsley. Serve immediately.