

STUFFED EGGS WITH HORSERADISH + BACON

Ingredients

- 6 large eggs
- 1/4 cup mayonnaise
- 1 Tbsp milk
- 1/8 tsp salt
- 2 Tbsp crumbled crisp-cooked bacon
- 1 Tbsp bottled white horseradish

Directions

1. In a 3-quart saucepan, place eggs and enough cold water to cover by at least 1 inch; heat to boiling over high heat. Immediately remove saucepan from heat and cover tightly; let stand 15 minutes. Pour off hot water and run cold water over eggs to cool. Peel eggs.
2. Slice eggs lengthwise in half. Gently remove yolks and place in medium bowl; with fork, finely mash yolks. Stir in mayonnaise, milk, salt, bacon, and horseradish until evenly blended. Egg-yolk mixture and egg whites can be covered separately and refrigerated up to 24 hours.
3. Place egg whites in jelly-roll pan lined with paper towels (to prevent eggs from rolling). Spoon egg-yolk mixture into pastry bag fitted with star tip or zip-tight plastic bag with one corner cut off. Pipe about 1 tablespoon yolk mixture into each egg-white half, or simply spoon mixture. Cover eggs and refrigerate until thoroughly chilled, at least 1 hour and up to 4 hours.

Makes 12 stuffed eggs

Source: *The Great Potluck Cookbook* (Good Housekeeping)