



# DERBY DEVEILED EGGS

PAIRS BEST WITH

*14 Hands Kentucky Derby® Red Blend*

SERVES 3

## Ingredients

- 6 - hard boiled eggs
- ¼ cup + 2 Tbsp. - bacon, cooked and chopped, divided
- 1 tsp. - Dijon mustard
- 1 cup - Greek yogurt
- 2 Tbsp. - green onions, sliced
- ½ cup - extra sharp cheddar, finely shredded
- Salt and pepper to taste

## Instructions

- Place a single layer of eggs in a saucepan. Cover with 1-2 inches of cold salted water. Heat to a full boil. Turn off the heat, cover, and let sit for 10-12 minutes. Drain and let cool.
- Cut eggs in half lengthwise and scoop out yolks.
- Place yolks, ¼ cup bacon, Dijon mustard, Greek yogurt, green onions, cheddar, salt, and pepper in bowl. Stir and mash to combine. Depending on your liking you may need to add more yogurt.
- Place heaping teaspoons of filling into the eggs whites.
- Garnish with 2 Tbsp. bacon.