Heavenly Deviled Eggs

A plate of food

Description automatically generated with low confidence

Ingredients:

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| Phil’s Fresh Free Range Eggs, Hard Boiled | 14 |
| Mayonnaise | ½ cup |
| Sour cream | ½ cup |
| Dijon mustard | 1 ½ tsp |
| Fresh lemon juice | 1 tsp |
| Crumbled cooked bacon | 1/3 cup |
| Finely shredded sharp cheddar cheese | ¼ cup |
| Chopped fresh chives | 2 tbsp |

Directions:

1. Cut eggs lengthwise in half. Remove yolks to medium bowl. Reserve 24 white halves. Finely chop remaining four white halves and set aside.
2. Mash yolks with a fork. Add mayonnaise, sour cream, mustard, lemon juice and pepper; Mix well. Add chopped egg whites, bacon, cheese and chives. Mix well
3. Spoon 1 tbsp. yolk mixture into each reserved egg white half. Refrigerate, covered to blend flavors. Sprinkle with paprika just before serving if desired.