

## Olive and Bacon Deviled Eggs

Deviled eggs have to be one of the most versatile dishes in the world. So easy to prepare, they always make an appearance at my house during the holidays and at showers, reunions, and parties. While we love deviled eggs just about any way that you can think to make them, this olive and bacon version is one of my favorites.

SERVES 6 T O 8

12 large eggs, hard-boiled (see sidebar) (below)  
5 tablespoons mayonnaise  
1 teaspoon Dijon mustard  
¼ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
10 pimento-stuffed green olives, sliced  
3 slices of cooked bacon, crumbled or roughly chopped

**1** Slice the hard-boiled eggs in half lengthwise and pop the yolks into a medium bowl. Using a fork, mash the yolks. Stir in the mayonnaise, mustard, salt, and pepper.

**2** Using a spoon or a pastry bag fitted with a large star tip, fill each egg white with the egg yolk mixture. Arrange the eggs on a platter and top each with a slice of olive and bacon. Cover and refrigerate for at least 30 minutes before serving.

### HOW TO hard-boil eggs

To boil eggs that peel easily every time, I still use the method I learned in my high school home economics class. Arrange the eggs (however many you're cooking, but be sure not to overcrowd the pan) in a single layer in a heavy-bottomed saucepan and add cool, fresh water to cover by 1 to 2 inches. Add ¼ teaspoon baking soda and bring to a boil over medium-low heat. Boil for 1 minute, then cover and remove the pan from the heat. Let sit for 12 minutes. Using a slotted spoon, transfer the eggs to a bowl of ice water to stop the cooking. They peel perfectly for me every single time!

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