

Bacon Blue Deviled Eggs with Roasted Garlic and Asparagus

Ingredients:

- 18 hard-cooked eggs
- 2 heads garlic
- 10 slices thick-cut bacon
- 10-12 asparagus spears, woody stems removed
- 1 pinch of salt
- 1 pinch of pepper
- 1 pinch of garlic powder
- ½ cup mayonnaise
- ¼ cup Greek yogurt
- 1 ½ tablespoons Dijon mustard
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 ounces blue cheese, crumbled
- ½ teaspoon smoked paprika
- 2 tablespoons fresh chives, finely sliced

Directions:

1. Preheat the oven to 350°F. Slice the heads off the heads of garlic and drizzle them with olive oil. Wrap them tightly in aluminum foil and roast for 45 to 60 minutes. Remove from oven and unwrap, allow to cool.
2. While the eggs are cooling, heat a large skillet over medium-low heat and cook the bacon until crisp and all the fat is rendered. Place the bacon on a paper towel to drain the grease. Keep 1 to 2 tablespoons of the grease in the skillet (reserve the rest!) and throw the asparagus in the skillet. Sprinkle it with salt, pepper and garlic powder. Cook for 5 minutes, just until slightly softened. Turn off the heat.
3. Peel the eggs and place them on a paper towel. Slice off a TINY piece of the **fat bottom** of the egg so it can “stand up.” Slice off the upper 1/2 of the egg to reveal the yolk (you might have to slice off more or less). Gently scoop the yolk out of each egg with a small spoon, fork or knife.
4. Add the bacon slices to a food processor and pulse until it is in crumbles. It may stick together and be paste-like, which is fine because it will stick to the eggs better! Remove the bacon and place it in a bowl. Do NOT clean out the food processor! Add the egg yolks, mayo, yogurt, mustard, salt, pepper, and roasted garlic cloves (squeeze them out of the bulb) to the

food processor. Add in a drizzle of reserved bacon grease if you have it, like 1 to 2 teaspoons. Blend until smooth and creamy and mousse-like.

5. Spoon filling into a pastry bag. Fill eggs.
6. Garnish with bacon, blue cheese crumbles, slice the asparagus in half and stick into the eggs. Sprinkle with smoked paprika and chives.

Adapted from: How Sweet Eats

