

Deviled Egg Recipe
Franks' and Franks' Outback

6 eggs hard-boiled
2T mayo
2T bacon, cooked and crumbled
2T minced pickled jalapeno
Salt and pepper (to taste)

Cut boiled eggs in half and remove yolks.

Place yolks in a bowl with mayo, 1T bacon and 1T jalapeno. Mix well forming a paste. Season with salt and pepper.

Dip egg white in milk bath then in Panko and repeat. Fry the egg white until golden brown. Pipe the egg mixture into egg white and top with a little of the jalapeño mix.