

# MAPLE BACON DEVILED EGGS

**From:** Great North Aleworks Tasting Room

## Ingredients

- 12 hard boiled eggs
- 1 tsp pepper
- ½ cup mayo
- 1 tbs smoked paprika
- 1 tbs yellow mustard
- 1 cup maple syrup
- 1 tsp salt
- 1 cup Great North RVP (Robust Vanilla Porter)
- 6 slies thick cut bacon, crispy
- Chives (cut into tiny little disks)



## Directions:

1. Combine syrup and RVP in a saucepan, stir to mix thoroughly. Heat on low stirring frequently. Do not allow mixture to burn on bottom of the pan. Continue to boil until foam becomes dark and liquid becomes thick and caramel like. CAUTION: as the mixture heats/boils foam will rise aggressively. Stirring and removing from heat for a few seconds will help to control this, but even if the pan is only ¼ full it will create enough foam to boil over if not monitored. It's very sticky and difficult to clean.
2. Once desired viscosity is reached, remove pan from heat and allow to cool for 15 minutes.
3. Pour glaze into squeeze bottle while the glaze is still warm and runny; it's much easier before it cools all the way down. Allow to reach room temp. It may be helpful to prepare glaze a day ahead. Do not refrigerate.
4. Peel eggs and cut in half the long way.

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5. Remove yolks and put aside in a mixing bowl. Store egg whites in a flat container in the fridge for filling later.
6. Using a fork or masher, crush egg yolks until there are no chunks.
7. Add salt, pepper, smoked paprika, yellow mustard and mayo to the yolks and fold until well blended. Mixture should be smooth in texture, not chalky.
8. Fill a piping bag with yolk mixture. A decorative tip is not necessary but can add a nice presentation to your filled eggs.
9. Lay out egg whites on your favorite serving tray or dish. Rest them on a bed of mixed greens if desired.
10. Fill each dimple in your egg whites with a generous amount of yolk filling.
11. Cut bacon strips into 4 pieces at an angle.
12. Press them standing up into the filling towards the bottom of egg whites.
13. Squirt a neat zigzag of glaze across all of the eggs making sure there is a good amount on each.
14. Garnish with chives.
15. Serve and enjoy!