

Smoked Oyster Deviled Eggs

Serves: 4-6

Ingredients

- 8 large eggs
- 6 strips bacon, diced
- 3 tbsp sour cream
- 1 tbsp yellow mustard
- 2 green onions, sliced
- 1 can [Crown Prince Natural Smoked Oysters with Red Chili Pepper](#), drained and chopped (pepper removed)
- salt and black pepper, to taste



Directions

Gently place eggs into a small pot filled with cold water. Place the pot on a burner over high heat and bring to a boil. Turn the burner off and cover pot with a lid. Wait until the pot has completely cooled off. Remove eggs from the pot and carefully peel them. Cut the eggs in half and scoop the yolks into a small mixing bowl. Place the whites of the eggs on a platter cut side up. Set aside.

Cook diced bacon in a sauté pan over medium heat until bacon is cooked through and crispy. Remove from the sauté pan and place onto a paper towel lined plate. Set aside.

Add remaining ingredients into the mixing bowl with the yolks, reserving a small amount of bacon and green onions for garnish. Combine all the ingredients together well and season with salt and pepper to taste. Transfer egg yolk mixture to a gallon-size freezer bag. Make sure all of the egg mixture is to one corner of the bag. Cut the tip of the bag and squeeze mixture into the hollow of the egg whites. Garnish with green onions and bacon.

Serve chilled.