

## Texas Pete® Deviled Egg Bites

Description: Texas Pete® Original creamy yolk, Texas Pete® Dust, assorted toppings.

Elevate your appetizer game with these incredible deviled egg bites. They feature a variety of savory toppings, including country ham, candied bacon, and CHA! marinated gherkins on a base of creamy Texas Pete® yolk purée.

Yield: 30 Pieces, 3 Varieties (10 pieces of each)

Serving Size: 3 Pieces (1 of each variety)

Prep Time: 1 Hour 30 Minutes



### Ingredients

4 Tablespoons Texas Pete® Original Hot Sauce  
3 Tablespoons Dijon Mustard  
½ teaspoon kosher salt  
¾ cup mayonnaise  
1 cup liquid egg yolk  
3 cups liquid egg whites  
1 Tablespoon CHA! by Texas Pete® Sriracha Sauce  
25 slices of gherkin pickles, thin (3-4 whole gherkin equivalent)  
¼ cup cheddar cheese, finely shredded  
3 slices bacon  
1 Tablespoon Texas Pete® Dust  
2 Tablespoons brown sugar  
10 pieces of country ham, half-dollar sized  
2 Tablespoons scallion tops, sliced  
dill, to garnish

### Directions

1. Combine Texas Pete® Original Hot Sauce, Dijon mustard, salt, and mayonnaise in a blender. Steam or scramble the yolks until fully cooked, then add to the mixture and blend until smooth. Transfer to a piping bag and refrigerate.
2. Steam 3 cups liquid egg whites in a lined and sprayed half-size hotel pan until fully set (about 15 minutes, depending on the oven). Cool completely and refrigerate.
3. Dress gherkin slices in CHA! hot sauce. Keep chilled, they will marinate until ready to use.
4. Sprinkle the cheddar cheese into a loose, shallow pile on a nonstick baking tray and bake at 375°F until golden brown and crispy when cool, about 10-12 minutes. If not fully crispy, continue baking in 2-minute increments. Break into dime sized pieces and store at room temperature in a sealed container.
5. Prepare the candied bacon by combining 1 teaspoon of Texas Pete® Dust and 2 Tablespoons of brown sugar in a mixing bowl. Add the bacon slices and toss to fully coat before baking at 375°F for 12-15 minutes or until fully cooked and candied. Allow to cool before breaking into small pieces and storing at room temperature in a sealed container.
6. Once the egg whites have fully cooled, use a 1 ¼" ring punch to cut 30 rounds.

7. Assemble the deviled eggs by piping the creamy yolk mixture in a pattern of your choice onto each egg white disc.
8. Pair your toppings together and create the perfect bites. Country ham and cheese crisps land on one variety, candied bacon pieces and scallion on another. For the final build, bring together CHA! gherkin slices and a bit of dill to garnish.
9. Add a sprinkle of Texas Pete® Dust to the egg bites with country ham before serving.
10. Assemble 10 of each variety. Serve individually or as a trio of bites.

#### Chef's Notes

1. For perfectly candied bacon, ensure it's fully coated with the Texas Pete® Dust and brown sugar mixture before baking. Extend the cooking time if needed to achieve the right candied texture without burning.