

Summer's Coming BBQ Deviled Eggs

A diabetic-friendly recipe

Ingredients:

- 12 boiled eggs, peeled and halved lengthwise
- 6 slices cooked bacon, chopped and divided
- 3 tablespoons barbeque sauce of choice, divided
- 1 tablespoon Worcestershire sauce
- 1 tablespoon mayonnaise



Directions

1. Remove yolks from eggs and place in a small bowl. Set aside. Rinse egg whites and dry with a paper towel. Set aside.
2. Add half of the bacon, 1 tablespoon barbeque sauce, Worcestershire sauce, and mayonnaise in the bowl with the yolks. Mix until smooth.
3. Spoon mixture evenly into each egg white half. Garnish each half evenly with a drizzle of the remaining barbeque sauce and remaining bacon.

Makes 24 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.