

## **PIGGY'D EGGS**

Recipe courtesy of Kandice Zeman

### Ingredients:

12 hard boiled eggs

1/2 lb of cooked bacon (premium, thick cut) (crushed into bits)

1/4 cup mayo

1/4 cup ranch dressing

6 tablespoons shredded cheddar cheese

dash of salt & pepper

### Directions:

- Hard boil the eggs & remove the shells.
- Take 2 entire boiled eggs & put those into a mixing bowl. (This ensures ample filling.)
- Cut the remaining 10 eggs long ways & remove the yolks. Add the yolks to the same mixing bowl.
- Mix the 2 whole eggs, yolks & all other ingredients together.
- Put the mixture into a plastic bag, cut off the bag's tip & pipe mixture evenly into the 20 egg whites.

Enjoy!