

Mango Habanero Jam Deviled Eggs



Ingredients:

8	Large eggs, hard-boiled, peeled and halved
1/3 cup	Mayonnaise
1 teaspoon	Mango Habanero Jam
1/4 teaspoon	Dry mustard
Pinch	Cayenne pepper
Pinch	Salt
2-3 Tablespoons	Mango Habanero Jam
2 slices	Bacon, crumbled (or pre-packaged bacon pieces)

Directions:

Remove the yolks from the hard boiled eggs and place in medium bowl. Mash well with fork. Mix in mayonnaise, 1 teaspoon Mango Habanero Jam, dry mustard, cayenne pepper and salt until smooth and creamy.

Spoon egg yolk mixture into egg whites.

Top each egg with about 1/2 teaspoon Mango Habanero Jam and sprinkle with crumbled bacon. Serve chilled.

