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# BACON DEVEILED EGGS

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12 large eggs, hardboiled  
1/2 cup mayonnaise  
3 slices bacon, cooked and crumbled  
1/8 teaspoon salt  
pinch of freshly ground pepper  
1/8 teaspoon dry mustard  
1 tablespoon chopped fresh parsley  
Additional fresh parsley, optional

Cut eggs in half lengthwise; remove the yolks with a small spoon.

In a medium mixing bowl, stir yolks and mayonnaise until creamy.

Stir in bacon, salt, pepper and dry mustard. Fold in fresh parsley.

Using a teaspoon or a small scoop, spoon yolk mixture back into egg whites.

Garnish with fresh parsley if desired.

Yield: 24