



Recipes by Peter

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Mile High Church Lady Eggs

INGREDIENTS

- * 16 Hard Boiled Large Eggs
- * 1/4 Cup Heavy Mayonnaise (Such as Dukes)
- * 1/4 Cup Sour Cream (Not Light Sour Cream)
- * 3 TBS Cold Butter
- * 3 TBS Pickle Relish
- * 1/4 Tsp Spicy Mustard
- * Cooked Bacon Pieces
- * Salt and Pepper to Taste
- * Smoked Paprika



DIRECTIONS:

Cook the hardboiled eggs in the way that you prefer. I used my Ninja Pressure Cooker with delayed release. You can use your pressure cooker, whatever the brand.

In the video I put in 1 ½ cups of water in the pressure cooker, **but this should have been 1 cup of water as it took a bit too long for the machine to come to pressure with the extra water and the eggs overcooked just a bit. Use 1 cup of water.** Cook the eggs on high pressure for four minutes, do a natural release for four minutes and then release the pressure immediately.

Have an ice bath ready and move the eggs immediately to the ice bath. Let the eggs sit in the ice bath for about 10 minutes, until you can feel that the eggs are cold. Peel the eggs as normal.

Cut twelve (12) eggs in half and put their **yolks** into a food processor. Put the cut whites onto a deviled eggs tray or plate (if you are using a regular plate watch my video and see how to slice just a bit of the white off to make the egg white more stable on the plate).

Put the remaining four (4) eggs into the food processor.

Put the mayonnaise, sour cream, butter, mustard, relish and salt and pepper into the food processor. Process this mixture until very, very smooth, taking the time to scrape the food processor bowl a few times to get the mixture off the food processor bowl wall.

Adjust salt to your liking.

Move the filling mixture into a gallon size plastic bag or a piping bag fitted with a large piping tip. Place the bag with the filling into the freezer for about 15-20 minutes.

You can also move the egg white halves into the refrigerator if you want (I did.) I want to keep things very cold.

Next, pipe an abundant amount of the egg filing mixture into each white (see the image on the previous page or see the video.)

Place a piece of bacon onto the top of the filled egg and then sprinkle with a slight dusting of smoked paprika and a bit more salt.

Loosely wrap the eggs with plastic wrap and refrigerate the filled eggs until ready to serve.

Cooking the Bacon

Cook the bacon on a foil lined sheet pan in the oven heated to 400 degrees for 20 minutes, take out of the grease and place onto a paper towel. Let cool and then break up some of the bacon pieces to go on top of the egg.