



# SPICY CAULIFLOWER DEVILED EGGS

By Jesse Tyler Ferguson & Julie Tanous

## INGREDIENTS *MAKES 12 HALVES*

12 hard boiled eggs  
5 ounces bacon  
1 ½ Tablespoons bacon grease  
¾ pounds cauliflower florets, cut into uniform pieces  
2 ½ teaspoons sriracha  
2 teaspoons whole grain mustard  
2 teaspoons sea salt, divided  
2 Tablespoons chopped fresh chives

## DIRECTIONS

Lay out the strips of bacon in a medium - size pan so that they are touching, but not overlapping (the bacon will shrink as it cooks). Turn the burner on to low heat and cook the bacon until it begins to release some fat. When it starts to brown and curl, use tongs to flip each piece and continue cooking and flipping until the bacon is beautifully brown and extra crispy, 13-15 minutes. Using tongs, remove the bacon from the pan to a paper towel-lined plate. Carefully pour off the grease into a glass container. Chop the bacon into small bits and set aside.

Cut each egg in half lengthwise and carefully scoop out the yolk into a medium - size bowl.

Add 2 inches of water to a saucepan and insert a steamer basket. The bottom of the steamer basket shouldn't touch the top of the water. Bring the water to a boil, scatter the cauliflower over the steamer basket, season the cauliflower with 1 teaspoon of salt, cover the saucepan and reduce heat to medium so that the water is at a steady simmer. Cook the florets until easily pierced with a fork, 10-15 minutes.

Transfer the warm cauliflower to a food processor along with the bacon grease, the remaining teaspoon of sea salt and sriracha. Puree until the mixture has reached a smooth consistency. You should have about one cup of puree. Pour the cauliflower puree into the bowl of cooked egg yolks. Add the mustard and stir with a rubber spatula until well combined. Taste and add more salt if needed. Pipe or spoon the cauliflower - yolk mixture into each egg half.

Garnish with crumbled bacon and chives. Eat up!