



Bacon Cups

Be sure to thoroughly coat both the pans and the liners with nonstick spray to keep the bacon from sticking to them.

Makes 24 servings (24 cups)
Total time: about 2 hours

FOR THE BACON CUPS, OVERLAP:

- 1 lb. thin-sliced, center-cut bacon strips, cut into 3-inch-long pieces

FOR THE DIP, PURÉE:

- 6 hard-cooked eggs, peeled
- 1/4 cup mayonnaise
- 2 Tbsp. Dijon mustard
- 1 tsp. white wine vinegar
- Salt, black pepper, and cayenne pepper to taste
- 1 Tbsp. chopped fresh chives

Preheat oven to 350°. Invert a 24-cup mini muffin pan on a baking sheet. Coat pan and bottom of a second baking sheet with nonstick spray.

For the bacon cups, overlap two bacon pieces (perpendicular to each other) over each cup. Coat bacon with nonstick spray and press a muffin liner over the bacon. Place coated baking sheet, coated side down, on bacon; bake to desired crispness, 1–1½ hours.

For the dip, purée eggs, mayonnaise, Dijon, and vinegar in a food processor until smooth; season with salt, black pepper, and cayenne. Transfer dip to a bowl and fold in chives.

Chill dip until ready to serve, then pipe into bacon cups and garnish with chopped chives and cayenne.

Per serving: 121 cal; 11g total fat (3g sat); 67mg chol; 205mg sodium; 0g carb; 0g fiber; 4g protein



The liners help form the bacon into cups and keep the bacon from sticking to the top baking sheet.