

**Incredible! Egg Salad Recipe Contest**  
**Sponsored by the North Carolina Egg Association**  
**Tuesday, October 17, 2017**

First Place: Genna Preston, Raleigh

**Egg Salad BLT Cups**

Serving Size

1 Cup

Recipe makes 12 servings

1 Dozen Eggs

1 Package of Wonton Wrappers

1 ¼ Cups Mayonnaise (I use Hellman's)

1 12oz. Package of Bacon

2 Tablespoons Yellow Mustard

1 ¼ Teaspoon Cajun Seasoning (Optional)

Teaspoons Black Pepper

Salt to Taste

1 Large Tomatoes

1 Small Bunch of Chives (I use the already cut packaged organic)

1 Teaspoon Paprika

Preheat your oven to 350 degrees. Place your eggs into a large pot. Fill the pot with just enough water to fully cover the eggs. Cover with lid, and wait for the water to boil. Let the water boil for 7 minutes, and then remove from heat, and let the eggs sit for 4 minutes. Place bacon on a flat baking sheet and cook on 350 degrees for 17 - 20 minutes, or until crisp; drain fat and let bacon rest on a paper towel.

While your eggs are cooking, prepare your wonton cups. You're going to need muffin/cupcake tins; big or small will work, I usually use the big ones and get 12 servings. Line the tin with the wonton wrapper. I use two wrappers per cup, laying them on top one another creating a star shape. Be sure to push them down, to ensure the wrapper is secured into the cup shape. Cook the cups in the oven for 8-10 minutes (a nice golden-brown color).

Peel and clean your eggs. I usually do the next part in a food processor to cut down on time. If you don't have a food processor, you can use a potato masher to breakdown the eggs. Be sure to not process or mash too much, a few chunks is good for texture. Next, add the mayonnaise, mustard, Cajun seasoning, black pepper and salt. If you are using a food processor, be sure to blend these by hand, so the egg salad doesn't become over blended. Allow the egg salad to chill in the refrigerator for at least 30 minutes before serving.

While the egg salad is chilling, cut your chives into long thin strips, and place them in a bowl of cold water. Remove the seeds from the tomato, and dice into small pieces. At this point, your bacon has cooled, crumble or chop it into small pieces.

**How to Assemble:**

The best thing about this recipe is it can be made in advance and assembled the day you want to serve it! The filling and wonton cups will hold for a few days.

Fill the wonton cups with two heaping spoonful of egg salad. Sprinkle a little Paprika on top. Next sprinkle some bacon bits and tomatoes. Finish the cup with a few chive ribbons. If you cut the chives extremely thin and put them in cold water, they curl up like a ribbon.

(You caught me, there's no lettuce in my BLT, but the chive looks the part ☐). EAT and Enjoy!!!