

TRB

The Rock Barn
Field - to - Fork

Deviled Eggs with Pickled Beets and Smoked Jowl Bacon Lardons

Introduction

When you serve deviled eggs to your guests, a strange thing happens. No matter how many you make, they're gone in thirty minutes, tops. In this preparation, we make a simple and classic deviled egg – mayo, vinegar, mustard, and salt – and then top with either a "crispy on the outside, chewy on the inside" jowl bacon lardon or a sweet-and-sour pickled beet cut to the same size. Serves 6-8 as an appetizer.

Ingredients

2 medium beets (or 3 small), greens removed
1 cup sugar
1 cup distilled vinegar
1 cup water

12 eggs
1/2 cup mayonnaise
1 Tbl. white wine vinegar
1 Tbl. Dijon mustard
Pinch kosher salt
Freshly ground black pepper

6-8oz jowl bacon by The Rock Barn

Method

Prep the beets. Scrub the beets free of any dirt. Peel the beets and rinse one more time, just in case there is any dirt remaining. Lay a couple of paper towels on your cutting board. This will make cleaning up easier. On top of the paper towel, cut the beets into 1/4" planks. Then stack the planks and cut again into 1/4" strips. Finally, trim the strips to the same length as your bacon lardons, 1 to 1 1/2 inches.

Pickle the beets. Combine the sugar, vinegar and water in a small saucepot. Add the beet "lardons". Bring the mixture to a boil and hold it there for 1 minute. Remove from the heat and transfer to a storage container. Chill thoroughly before serving.

Hard boil the eggs. Place the eggs in a single layer in a saucepan and once again cover with water by about 1 1/2 inches. Heat on high until the water begins to boil, then cover and remove the pan from heat. Allow the eggs to gently cook, covered, for 12 more minutes. Gently remove and chill in an ice bath (or rinse under cold water).

Prepare the filling. Crack the shells and carefully peel each of the eggs. Slice in half lengthwise, and remove the yolks to a medium bowl, reserving the whites to one side. With a fork, mash up the yolks, add mayonnaise, vinegar, mustard, salt, and pepper, and mix well. Distribute the mixture evenly between the egg halves, and put aside to chill as you prepare the lardons.

Cut the lardons. Just like the beets, cut the jowl bacon widthwise into 1/4 inch slices. Stack the slices into piles, square up the edges, and slice a second time, holding the knife perpendicular to the long edge, into 1/4 inch thick lardons. Don't worry about the individual pieces sticking together – they'll come apart as they cook.

Sauté in a pan over medium-high heat with just enough oil to keep them from sticking. Cook until crispy on all sides but still chewy in the middle. With a slotted spoon, remove the pork from heat and lay on a paper towel-lined plate. Reserve the pork fat for cooking or seasoning your cast iron pans.

Assemble and serve. Place a lardon on top of each deviled egg, alternating between pickled beet and jowl bacon.

