

Ace Hardware Recipe of the Week: Smoked Deviled Eggs - Colorado Style

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 4,500 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace will release a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And soon, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk—ace@thecivicnetwork.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Smoked Deviled Eggs – Colorado Style

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

“Remember those deviled eggs Grandma made? Well these are going to be even better, but please don't tell her. We took eggs to the smoked level and found a way to turn bbq into eggs and eggs into bbq fun. Get ready,” says Chef Jason Morse.

Suggested Grill: Traeger Ironwood 885

Yield: Serves 8-10

Prep time: 20 Minutes

Cook time: 45 Minutes

Ingredients

Measure:	Ingredients:	Prep notes:
1 doz	Eggs, Fresh, X Large	Washed
4 Tbsp	Mayonnaise, Heavy Duty	
1 tsp	Vinegar, Apple Cider	or to taste
1 ½ tsp	Mustard, Yellow	
1 tsp	Oink Rub	or to taste
1 Tbsp	High Altitude BBQ Sauce	or to taste
1 Tbsp	Green Chile, Roasted	Minced
	BBQ Pulled Pork, Chopped Fine	GARNISH, as needed
	Slaw, Shredded, Chopped Fine	GARNISH, as needed
	Low Country BBQ Sauce, mixed in slaw	to taste

Prep Directions: Boiled Eggs -

- **Hard Boiled Eggs**

- Place 3 cups of water in a large saucepan
- Bring to a boil
- Slowly add the eggs and return to a boil

- Adjust water if needed to ensure eggs are covered
 - When the water boils start the timer and boil for 12 minutes
 - Remove from the heat and place into a deep ice bath
 - Chill in ice bath for 5-7 minutes
 - Peel eggs and place on a plate and store in the fridge until time to smoke

Cooking Notes:

Be sure to have your Traeger or Pellet grill pre-heated to smoke setting – 180 degrees

Cooking Directions:

- Hard boil the eggs as shown above
- Pre-heat your Traeger grill or pellet grill to smoke setting – 180 degrees
- Place the chilled WHOLE hard-boiled eggs into the Traeger or pellet grill on the top shelf
- Close the lid and smoke for 30-45 minutes depending on desired smoke level
- Chef's Note – I find smoking over 45 minutes will result in a tough rubbery outer egg and makes the egg less desirable
- Once the eggs are smoked, place on a plate, cover with plastic wrap and into the fridge to chill for 1 hour NOTE, its normal for the eggs to have a yellow color to them after being smoked
- Once fully chilled, remove eggs and gently slice in half lengthwise
- Pop out the yolks into as smaller bowl and arrange the egg white halves onto a plate
- Cover and chill the whites until time to fill
- EGG YOLK FILLING
- Using the yolks in the bowl, take a fork and mash them into fine crumbs
- Add the following
 - Mayo
 - Vinegar
 - Mustard
 - Oink Rub
 - High Altitude BBQ Sauce
 - Green Chile
- Mix the above ingredients well using a rubber spatula
- Place the mixture into a large Ziploc bag and place in the fridge to chill for 30 minutes minimum
- Prepare the garnish as follows:
 - Mix the slaw and low country bbq sauce
 - Mince the pulled pork
- Assemble the Egg as follows:
 - Trim the tip of the pastry bag and discard
 - Slowly fill the egg white halves until all the mixture has been evenly divided between them all
 - With a wet spoon, lightly tamp the peaks of the yolk mixture down
 - Top with the (chilled) minced pulled pork
 - Top with the (chilled) low country slaw
 - Serve Chilled
- For a fun final garnish, dust with Oink rub

Grill used:

- Traeger Ironwood 885 Ace Sku #8030462

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,500 locally owned and operated hardware stores in approximately 70 countries. Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online:  [Photos \(1\)](#)

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