

Deviled Eggs with Shrimp

Makes 12 deviled eggs

6 large eggs

1/4 cup mayonnaise

1 tablespoon Dijon mustard

1/3 cup diced shrimp, cooked

1/2 to 1 teaspoon Old Bay seasoning or a similar spice blend

2 tablespoons chopped chives

Place eggs in a medium saucepan and cover with 1" of cold water. Bring the water to a boil over medium-heat. When water is boiling, cover the pot with a lid and remove from the heat. Let the eggs sit, covered, for 15 minutes.

Remove the eggs from the water and place in a bowl of ice water to cool. To easily peel the eggs, crack the eggs open by rolling them on a counter while pressing down slightly with the palm of your hand. The shell should break into tiny pieces making it easier to remove the shell without pulling off pieces of the cooked egg white.

Slice each peeled egg in half and use a small spoon to carefully remove the cooked yolk and place it in a small bowl. Set the egg whites aside until ready to use.

Add the mayonnaise, Dijon mustard, diced cooked shrimp, and Old Bay seasoning to the egg yolks and stir until combined. Spoon the yolk mixture back into the egg whites or use a piping bag and tip for a fancier presentation. Garnish each deviled egg with a sprinkling of chopped chives. Serve immediately or refrigerate until ready to serve.

This recipe came from Minced at www.minced.wordpress.com.