

SHRIMP DEVEILED EGGS

12 EA. LARGE EGGS

12 OZ. SHRIMP, BOILED, PEELED AND CHOPPED VERY FINE

1 CUP OR MORE OF MAYONNAISE

1 MEDIUM SHALLOT, MINCED

1 CLOVE GARLIC, MINCED

1/2 TSP. DILL WEED

SALT, CAYENNE PEPPER TO TASTE

PAPRIKA

Boil eggs. Drain. Place the cooked eggs in a bowl of ice water. Chill thoroughly. Peel the eggs. Cut into halves lengthwise. Remove the yolks. Place the yolks in a bowl and the whites in a egg dish.

Reserve a few shrimp for your garnish. Chop the remaining shrimp very fine. Fold the shrimp with the mayo, shallot, garlic and dill weed with the egg yolks. Season with salt, cayenne pepper to taste. At this point, add mayo as needed. You want it to be firm. Fill each egg with the mixture.

Garnish each egg with a small piece of shrimp, dill weed and paprika.

These will vanish quickly!!! They are wonderful!!!

* I add salt and olive oil to the water when I boil my eggs. Seems to make them peel easier.

* I usually have some of the egg filling left after filling the eggs. I either serve it as a dip with crackers or make a sandwich with it.....It is fantastic no matter what you do with it!!

Enjoy!
Robyn S.