

## Cajun Shrimp Deviled Eggs

6 Boiled Eggs  
3 Tablespoons Mayonnaise  
2 teaspoons of Sweet pickle relish  
1 Cup of Louisiana Gulf Shrimp  
4 Strips Bacon  
½ Cup fresh Chives  
½ Cup fresh Parsley  
Garlic powder to taste  
Salt to taste  
Pepper to taste

Slice eggs lengthwise remove yolks and set aside. In a small bowl mash yolks with a fork. Add mayonnaise, pickle relish, garlic powder, salt, pepper and fresh parsley.

In a separate pan fry bacon until crisp and remove. In those drippings sauté shrimp until pink adding salt and pepper to taste.

Chop bacon and shrimp and fold into the egg yolk mixture.

Then stuff into egg whites and garnish with the fresh chives.

C'est bon!