

# Deviled Eggs with Crab



Makes 24

12 hard~boiled eggs, peeled (see note below)

1/4c real mayonnaise ~ not Miracle Whip

1/4c sour cream

3t Dijon mustard

2T parsley, fresh, chopped

1 12t dill, dried

2T chives, fresh snipped

1/2 pound crab meat

salt and pepper

paprika, cayenne or Old Bay Seasoning for garnish

Scoop out egg yolks from hard~boiled eggs. Place yolks in bowl and mash well with fork.

Add mayonnaise, sour cream and mustard and mix very well. Stir in crab meat, parsley and chives. Season to taste with salt and pepper.

Place egg yolk mixture into zip~lock bag. Snip off corner of bag and pipe into each egg white. Garnish with paprika, cayenne pepper or Old Bay Seasoning.

Note: To make perfect hard~boiled eggs: Use eggs that have been refrigerated for at least 10 days. The night before you cook, turn the carton on it's side. This will allow the egg yolks to center perfectly in the egg and it will be in the middle of the egg white when cooked. Place eggs in single layer in large pot. Add enough cold water just to cover eggs. Bring to rapid boil over high heat. Remove from heat, cover and let stand for 15 minutes. Drain. Run cold water over eggs or place in ice water until cool enough to handle.

## Prepare Ahead Tip

Make ahead and refrigerate until ready to stuff egg whites. Eggs can be stuffed 4 hours before serving. Keep refrigerated.