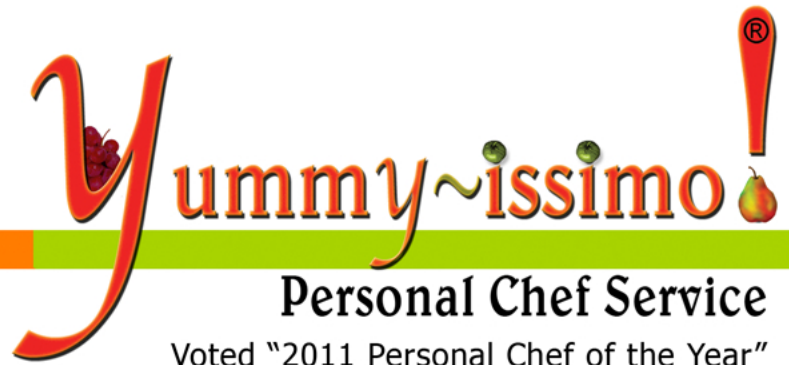


# Deviled Eggs w/Shrimp



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Take plain 'ole deviled eggs to a whole new level

Makes 24

12 hard boiled eggs, peeled	salt and pepper	2T fresh chives, chopped
1/4c mayonnaise	1/2t Old Bay seasoning, plus additional for garnish	6oz frozen baby shrimp, thawed, coarsely chopped, reserve 24 whole baby shrimp for garnish
1/4c sour cream	2T flat leaf parsley, chopped	
1T Dijon mustard	2T fresh dill, chopped	

Cut cooked eggs in half. Scoop out yolks and place in food processor bowl. Add mayonnaise, sour cream, Dijon, salt and pepper to taste and Old Bay seasoning. Pulse until mixture is creamy.

Place egg yolk mixture in medium bowl and add parsley, dill, chives and chopped baby shrimp. Mix well. Taste and adjust seasonings.

Using small spoon, place a generous dollop of egg yolk mixture into egg whites. Garnish each filled egg with one whole baby shrimp and a dash of Old Bay seasoning.

Keep refrigerated and covered. Remove from refrigerator about 20 minute before serving.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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