

Deviled Eggs w/Shrimp



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 24

12 hard boiled eggs,
peeled

1/4c mayonnaise

1/4c sour cream
1T Dijon mustard

salt and pepper

1/2t Old Bay seasoning,
plus additional for garnish

2T flat leaf parsley,
chopped

2T fresh dill, chopped

2T fresh chives, chopped

6oz frozen baby shrimp,
thawed, coarsely chopped,
reserve 24 whole baby
shrimp for garnish

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

Debbie Spangler ~ Certified Personal Chef

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