

Chesapeake Deviled Eggs

*Chef Jon Ashton
Parade Magazine Magazine*

Servings: 12

*12 large hard-cooked eggs, peeled
1/4 cup cilantro
1/2 cup ranch dressing
salt (to taste)
black pepper (to taste)
cooked crabmeat (picked over)
Old Bay seasoning*

Cut each egg in half lengthwise. Spoon the yolks into a food processor. Arrange the whites on a serving platter.

To the food processor, add the cilantro, ranch dressing, salt and pepper. Pulse until smooth. Spoon the mixture into a heavy-duty plastic bag (fitted with a star pastry tip, if desired). Snip off one bottom corner.

Pipe the filling mixture into the egg whites. Top with cooked crab.. Sprinkle with Old Bay seasoning.

Serve immediately or cover loosely and refrigerate up to one day.

Per Serving (excluding unknown items): 79 Calories; 5g Fat (62.2% calories from fat); 6g Protein; 1g Carbohydrate; trace Dietary Fiber; 212mg Cholesterol; 63mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Fat.