

# Crab Cake Deviled Eggs

*Taste of Home Annual Recipes - 2021*

*6 large eggs  
1/8 teaspoon salt  
1/8 teaspoon pepper  
3 tablespoons mayonnaise  
2 tablespoons crabmeat  
1 tablespoon minced red pepper  
2 teaspoons sweet pickle relish  
1/2 teaspoon seafood seasoning  
1/8 teaspoon celery seed.  
red pepper thin slices (for garnish)*

Hard Boil six large eggs. Cut in half lengthwise.

Remove the yolks. Place four yolks in a bowl. Set the remaining two yolks aside for another use. Set the whites aside.

Mash the yolks with a masher.

Add the mayonnaise, salt, pepper, crabmeat, red pepper, pickle relish, seafood seasoning and celery seed. Mix well.

Stuff the mixture into the egg whites.

Garnish with red pepper slices.

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Per Serving (excluding unknown items): 768 Calories; 65g Fat (75.6% calories from fat); 41g Protein; 6g Carbohydrate; trace Dietary Fiber; 1300mg Cholesterol; 786mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 5 1/2 Fat; 0 Other Carbohydrates.