

## **Hoisin-It-Nice Deviled Eggs**

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**Servings: 12**

**Start to Finish Time: 25 minutes**

**6 hard-cooked eggs**  
**1/4 cup mayonnaise**  
**1 teaspoon hoisin sauce**  
**1/2 teaspoon reduced-sodium soy sauce**  
**dash ground ginger**  
**2 teaspoons canola oil**  
**12 uncooked small shrimp, peeled and deveined**  
**2 teaspoons hoisin sauce**  
**1 clove garlic, minced**  
**1 teaspoon soy sauce**  
**chives (for garnish)**  
**hoisin sauce (for garnish)**

Cut the eggs in half lengthwise.

Remove the yolks. Set aside the whites.

Mash the yolks in a bowl.

Add the mayonnaise, hoisin sauce, soy sauce and ginger to the yolks. Mix well.

Stuff or pipe the stuffing mixture into the egg whites.

In a skillet, heat the canola oil. Add the shrimp, hoisin sauce, garlic, and soy sauce. Saute' until the shrimp become pink. Cool.

Garnish with the shrimp, chives and hoisin sauce.

Refrigerate until serving.

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Per Serving (excluding unknown items): 82 Calories; 7g Fat (79.3% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 108mg Cholesterol; 116mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Fat; 0 Other Carbohydrates.