

Maryland Crab Deviled Eggs

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Yield: 24 egg halves

12 large eggs

salt (to taste)

pepper (to taste)

1/2 cup mayonnaise

1 teaspoon Old Bay

Seafood seasoning

1 cup lump crabmeat

(picked over)

Old Bay (for topping)

Place the eggs in a pot. Cover with water. Bring to a boil. Reduce the heat to medium-low. Simmer for 10 minutes.

Drain the eggs. Run under cold water to cool slightly. Peel the eggs and halve lengthwise.

Scoop out the yolks into a bowl. Mash the yolks.

Stir in the mayonnaise and Old Bay. Fold in the crabmeat.

Spoon the filling mixture into the egg white halves.

Top with Old Bay.

Per Serving (excluding unknown items): 1676 Calories; 153g Fat (80.9% calories from fat); 77g Protein; 5g Carbohydrate; 0g Dietary Fiber; 2583mg Cholesterol; 1531mg Sodium. Exchanges: 9 1/2 Lean Meat; 12 1/2 Fat.