

Shrimp Deviled Eggs

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12 large eggs
1/2 cup reduced-fat mayonnaise
2 teaspoons yellow mustard
1 teaspoon red wine vinegar
1/4 teaspoon Kosher salt
2 teaspoons hot sauce
FILLING ADD-INS
1/2 teaspoon seafood seasoning
2 tablespoons lemon juice
2 tablespoons fresh dill, chopped
1/2 teaspoon seafood seasoning
1 teaspoon paprika (optional)

In a pot, boil the eggs for 14 minutes.

Place three cups of ice and four cups of cold water in a large bowl.

When cooked, transfer the eggs to the ice water bath. Let stand for 10 to 15 minutes or until well chilled.

Remove the shells from the eggs. Cut the eggs in half lengthwise.

Make the base filling: Remove the yolks carefully and place in a small bowl. Mash the yolks with a fork. Stir in the mayonnaise, mustard, vinegar, salt and hot sauce until well blended.

Remove the tails from twelve extra-large cooked shrimp (thawed). Slice in half lengthwise. In a medium bowl, combine the shrimp and 1/2 teaspoon of seafood seasoning.

Stir the lemon juice, dill, and seafood seasoning into the deviled egg base mixture. Transfer the mixture to a zip-top (or pastry) bag. Seal the bag. Cut off one corner. Fill each egg with the filling mixture. Top each egg evenly with the shrimp mixture. Sprinkle with paprika, if desired. Chill until ready to serve.

Per Serving (excluding unknown items): 1225 Calories; 93g Fat (69.3% calories from fat); 76g Protein; 16g Carbohydrate; 1g Dietary Fiber; 2584mg Cholesterol; 2250mg Sodium. Exchanges: 9 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 11 1/2 Fat; 1/2 Other Carbohydrates.