

Cajun Shrimp Deviled Eggs

This recipe gives deviled eggs a delicious boost that will have everyone thinking you're a master chef. Simple to make and a true party favorite. Enjoy!

Ingredients:

- 1 dozen Eggs
- 2 dozen Fresh Shrimp-medium sized
- 1 tsp Cooking Oil
- 1/2 small Lemon
- 2-3 tbs Mayonnaise
- 1/2-1 tb Hot Sauce-dependending on spice level
- 1 tbs Sweet Relish
- 1-2 tsp Old Bay Seasoning + 2 tsp (for Cajun shrimp)
- 1/4 tsp Garlic Powder
- 2 tb Fresh Chopped Dill -+ 2 tsp (garnish)
- Salt + Pepper to Taste

Cajun Egg Filling:

1. Boil, cool and peel eggs, slice in half and in a medium sized bowl, add egg yolks. Place halved egg whites on paper towels to dry.
2. In the bowl with egg yolks, add listed ingredients beginning with mayo. Taste after each ingredient is added, adjust to your liking and spice level.
3. Mix until creamy, cover and set aside.

Cajun Shrimp:

1. In medium sized pan on medium/high heat, add olive oil. Pat shrimp dry with a paper towel. Add Old Bay, stir until well coated.
2. Sauté shrimp until done (if raw) or until slightly charred. Half-way through cooking, add about 1 tsp of lemon juice to shrimp.

Plating Cajun Shrimp Deviled Eggs:

1. Scoop egg mixture evenly into egg white cups and top with one Cajun shrimp.
2. Garnish with paprika and dill. Enjoy!

TIP: 4-6 deviled eggs (halves) make for a fat burning snack.