



Category (Eggs)

Seafood Deviled Eggs

Submitted by (Unknown)

<p><u>Recipe</u></p> <p>12 Boiled Eggs 4 oz. can Tiny Shrimp (set aside 24 good looking ones) 6 oz. can Crab Meat (drained) ½ 8 oz. can Water Chestnuts (diced) 2 Green Onions 3 heaping TBSL. Mayonnaise 1 heaping TBSL. Sour Cream ½ teas. Salt ¼ teas. Pepper ½ teas. Dry Mustard</p> <p>Cut boiled eggs in half and pop out yolk. Mix the Eggs yolk and the remaining ingredients then spoon into the white part of the eggs. Garnish with one shrimp on top.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>