

Crabby Devils

Serves: 12 eggs Print

Ingredients:

6 eggs
4 oz lump crab meat, picked through for shells
3 tbsp mayonnaise
½ tsp old bay seasoning, plus more for dusting
1 tbsp chives, chopped

Directions:

1. Hard boil the eggs: Place eggs in a medium saucepan. Cover with cold water until the water is at least a half inch above the eggs. Bring to a boil over high heat. As soon as the water starts to bubble, set a timer for 10 minutes. After 10 minutes, immediately drain the hot water out of the pot and run cold water over the eggs in the pot. Dump the first round of water and run cold water over the eggs again. Let the eggs sit in the cold water for 3-4 mins. Carefully peel the shells off of the eggs.
2. Using a sharp knife, cut the eggs in half lengthwise. Gently scoop out the yolks, and place them in a small mixing bowl. Mash the yolks with a fork until they're crumbled. To the yolks, add mayo, crab meat, old bay seasoning, and chives. Mix until combined and smoothed to your desired texture.
3. Using a small spoon, fill the cavity of the eggs with the crab mixture. Dust the tops with additional old bay seasoning. Serve immediately! Keep leftovers in an airtight container in the fridge for 3-4 days.

Recipe notes:

*Everyone has their own method for hard boiling eggs, but this is my fool proof method. The shells slide right off!

*If you want a fancier presentation, add an extra pinch of crab meat and two slices of chive on top of the crab mix after dusting with the old bay seasoning.

*I know some people like to pipe their filling in to the egg cavity. This filling is a little lumpy thanks to the crab meat, so I wouldn't go that route with these. Using a small spoon and a little patience will get these guys filled.

*Make sure you get fresh crab meat if you can and not the stuff out of the can. You can taste the difference.