

Black and Blue Crab Deviled Eggs recipe

From HotSauceDaily.com

Original link:

<https://hotsaucedaily.com/black-and-blue-crab-deviled-eggs-recipe>

Makes 12 servings (double recipe for a dozen eggs)

Ingredients:

- 6 hard boiled eggs, halved
- 1/4 c. mayonnaise
- 1 T. Dijon Mustard
- 1 t. Apple Cider Vinegar
- 1 t. dry mustard (Colemans)
- 1/2 t. juice of fresh lemon
- 1/2 t. Worcestershire Sauce
- 2 T. blue cheese, crumbled, plus additional for garnish
- 1 t. Old Bay Blackened Seasoning (or your favorite blackening seasoning)
- 3 - 4 oz crab meat (fresh is best, or good quality canned will work)

Instructions:

1. halve the eggs, remove yolks to a large mixing bowl
2. add and combine all ingredients except crab meat in bowl (taste as you go)
3. gently combine crab meat into mixture
4. spoon mixture into egg halves
5. garnish with extra blue cheese crumbles and sprinkle with blackened seasoning
6. chill for 20 - 30 minutes to allow flavors to develop, serve cold with beer

Notes:

- * go easy on the liquids as they will make the filling too thin
- * piping the mixture into the eggs is not an option - the chunky crab meat will not work
- * use a large spoon to fill and smooth over the filling covering the entire top of the egg half
- * these flavors are intense - serve along hearty foods like steaks and burgers