



## Catch Crab Cakes Stuffed Deviled Eggs

Serves 12

### Ingredients

12 Large Eggs  
3-4 Catch Crab Cakes  
1 TBS White Vinegar  
1/3 Cup Mayonnaise  
2 tsp Dijon mustard  
¾ tsp Lemon Juice  
Chopped parsley for topping, optional  
Lemon Zest, optional

### Directions:

**Hard Boil the Eggs:** In a saucepan add eggs and enough water to cover by 1". Add in white vinegar and 1 tablespoon salt. Bring to a boil over medium heat. Cover and remove from heat. Allow to sit 12 minutes for large eggs. Drain and rinse eggs with cold water immediately. To stop eggs from continuing to cook, transfer them into a large bowl filled with ice water. Peel while warm and refrigerate until ready to eat.

*For Standing-Up Deviled Eggs: Use a sharp paring knife to slice a small sliver off the bottom of the large end of egg, so it will stand upright, then slice off the top 1/3rd.*

*For Traditional Deviled Eggs: Use a sharp paring knife to cut egg in half lengthwise.*

Remove yolks from all the eggs and transfer to the bowl of a food processor. Add the mayonnaise, mustard, lemon juice, and Catch crab cakes. Process until smooth, stopping to scrape down the sides of bowl if necessary. Add additional mayonnaise, 1 tablespoon at a time if thinner consistency is desired.

Transfer the deviled egg mixture to a piping bag affixed with the star attachment, or a Ziploc bag with corner snipped off (for a makeshift piping bag).

Pipe mixture into egg whites, filling generously.

Garnish with parsley and lemon zest (if using).