

MAINE CRABMEAT AND FRESH HERB DEVILED EGGS

INGREDIENTS

6 hard-cooked eggs, peeled and cut horizontally
1/3 cup Mayonnaise
2 tablespoons dijon mustard
1/3 cup picked fresh Maine crabmeat
1 tablespoon butter
1 tablespoon olive oil
1 teaspoon fresh thyme, finely chopped
1 teaspoon fresh tarragon, finely chopped
1 teaspoon fresh parsley, finely chopped
1/4 teaspoon paprika
salt and pepper to taste
additional parsley, to garnish

DIRECTIONS

Reserve 6 or 12 of the nicest crab claw pieces for the garnish (sauté separately so they will stay intact). In a small sauté pan over medium heat, combine olive oil and butter until the butter is melted. Add the crabmeat and herbs and sauté just until the crabmeat begins to get a bit of color and the herbs are fragrant, about 4-5 minutes. Set aside in a small pan. Without cleaning the pan, place in the reserved crabmeat and also sauté, this time being careful not to break up the pieces. Also set aside off heat.

Pop out (remove) the egg yolks to a small bowl and mash with a fork. In the work bowl of your food processor, combine the mashed egg yolks, mayonnaise, mustard, crabmeat mixture, salt, pepper and paprika and mix thoroughly. Fill the empty egg white shells with the egg mixture, either with a spoon or with a piping bag. Top with reserved crab meat and small bit of parsley (if using) on top to garnish.

Cover lightly with plastic wrap and refrigerate for up to one day before serving.