

Dungeness Crab Deviled Eggs

9:58 Minutes into Podcast

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Prep Time: 15 Minutes

Servings: 4-6

Grocery List:

- Eggs** Spend the money on the good ones. I like vital farms or a friend that has fresh eggs
- Mayonnaise** best foods has never been beat as far as I'm concerned
- Chevre Cheese** formage blanc style, mild not aged can substitute cream cheese for this
- Shallot** Outside looks clean with no bruising
- Lemon** Prefer smaller lemons, they seem to have a sweeter flavor and not so perfumy
- Dijon Mustard** Stick with grey poupon or high quality, steer away from the store brand shit
- Worcestershire** Leah and Perrins, plus it is gluten free
- Crab Meat** fresh picked will always be the best but if not get fresh and not canned or imitation
- Paprika** not smoked for a brighter color and won't take away from the delicate flavors
- Dill Sprigs** fresh dill and make sure it is delicate and small sprigs

COOK LIKE CHEF

COOKING STEP 1 (The Hard Boil) 15:44 Minutes into Podcast

6 eggs

1.5 Quarts Pipe Stock

Pinch salt

1. Place pipe stock (water) into pan with salt and bring to a boil.
2. Carefully place eggs in slotted spoon one at a time and slowly lower into the boiling water.
3. Cook for 12 minutes and bring off the heat.
4. Place pan in sink and run under cold water pouring out 3 times.
5. Add 1 tray of ice cubes and let sit.
6. Peel eggs under running water and set aside.

COOKING STEP 2 (The Filling) 18:32 Minutes into Podcast

2 Tablespoons Mayonnaise

1 Tablespoon Chevre Cheese

1 Small Shallot, minced

¼ Lemon, zested and juiced

1 teaspoon Dijon Mustard

2 Dashes Worcestershire

Dash of Cayenne

1/8th # Dungeness Crab Meat (just the shredded pieces)

2 Dill Stems, Stems only minced fine

Small Pinch Salt

3 Cracks Black Pepper

7. Add the mayonnaise, chevre cheese, shallot, lemon zest and juice to a medium size bowl.
8. Mix with a fork until all ingredients are blended well
9. Cut eggs in half and remove the yolk and add to the bowl.
10. Add the mustard and cayenne and mix.
11. Place the crab and dill stems in and fold with a rubber spatula.
Folding means gently moving ingredients and not breaking up too much.

THE FINISH LINE (SUPERSTAR) 23:20 Minutes into Podcast

1 Teaspoon Flake Sea Salt

12 Shakes Paprika

1/8th Pound Dungeness Crab Meat (leg Meat)

12 Dill Sprigs

12. When it comes to making these look beautiful I always garnish on a separate area and then plate.
13. If you do not have a fancy devilled egg holder then cut the bottom of each egg off so it lays flat on a platter.
14. Stuff the centers of the eggs with the mixture. Sprinkle with a little flake salt.
15. Take a piece of paper and fold in half. Then hold half of it over the egg and dust the paprika heavily just on one side. This gives a great artist effect to the garnish. Repeat process on all eggs.
16. Put a crab leg on each egg and then stick a dill sprig right on top!