

Sriracha Deviled Eggs with Shrimp

From My Carolina Home

Recipe Ingredients

6 eggs
3 tablespoons mayonnaise
1 teaspoon Sriracha sauce
1 teaspoon red wine vinegar or
balsamic vinegar
1 tablespoon green onion, chopped
12 large cooked, peeled shrimp
Light sprinkle salt
Sprinkle of chipotle powder or paprika



Directions

Place 8 eggs in a saucepan and add enough water to cover. Bring to a boil. When the water boils, turn off the heat, cover the pan and move to the side. Allow eggs to sit in the water for 12 minutes. This method will yield perfectly cooked eggs without any green rims from overheating.

Peel and slice in half. Remove egg yolks to a small bowl. Mash yolks. Add next four ingredients. Pipe or spoon mixture back into egg white shells. Top with shrimp. Sprinkle with salt, Chipotle powder or paprika to taste.

Yield - 12 servings.