

RECIPE

Crab Deviled Eggs

Ingredients

Makes 32 devils

16 eggs

3/4 -1 cup fresh crab meat

3 tbsp mayonaise

1 tbsp Dijon mustard

1 tsp hot sauce

2 tbsp chopped scallion

salt to taste

tarragon and parsley to taste
and garnish

Paprika to garnish

Instructions

Hard-boil the eggs.

Chill in ice water to facilitate removal of the shells.

Slice in half, remove yolks and set aside.

Combine ingredients and add salt, pepper, and herbs taste.

Gently fill the egg white with the yolk mixture and garnish in herbs or paprika.

Chill until ready to serve.



WINE

A dry, mineral-rich, coastal white wine with a clean yet balanced palate. Long Island Pinot Blanc from Lieb is our favorite for sentimental reasons. Also try Muscadet, Vermentino, or Greco di Tufo.