



Yum Yum Deviled Eggs

Makes two dozen pieces



Equipment:

Stovetop, large saucepan with a lid, food processor or blender, sharp chef's knife, serving platter, plastic wrap, and optional – piping bag with a large star decorating tip.

Ingredients:

- 12 eggs
- 6 oz. can lump crab meat, drained
- 1/2 cup yum yum sauce
- 2 slices American processed cheese
- pinch kosher salt
- bay seasoning

Instructions:

1. Place six eggs in the saucepan and cover with water. Bring the water to a boil over high heat on the stovetop. Cover the pot and turn off the heat. Let the eggs sit covered for 12 minutes.
2. Drain the pot using the pot's lid as a colander. Run cold water on the eggs and drain 3-4 times. Tightly hold the lid on the pot and shake to crack the egg shells. Place the eggs on a paper towel-lined plate to dry and repeat the process with the other six eggs.
3. Carefully peel the shells off the eggs and discard while the other eggs cook. Slice the eggs in half length-wise and scoop the yolks into the bowl of a food processor or blender. If you are having trouble removing the yolks, try lightly flexing the whites to pop them out. Repeat with the next batch of cooked eggs.
4. Add the cheese, crabmeat, yum yum sauce, and salt to the yolks and process until it is a uniformly-blended paste. Transfer the yolk mixture to a pastry bag and pipe them into the wells egg whites, or scoop the mixture carefully with a spoon.
5. Arrange the finished deviled eggs on a platter and sprinkle bay seasoning on top. Cover lightly with plastic wrap and chill in the refrigerator until serving.