

Chef Cullen's Deviled Eggs with Lobster

Ingredients:

11 hard boiled eggs

¼ lbs. chopped lobster meat

¼ cup mayonnaise

2 tsp Dijon mustard

1 TBSP chives

Salt and pepper to taste

Directions: Halve 10 hard boiled eggs lengthwise and reserve yolks. Place halved eggs on tray and season with salt and pepper. Finely chop the one, whole hard-boiled egg and fold together with the yolks, mayonnaise, Dijon mustard, chives and lobster meat. Be sure to check seasoning and add salt and pepper to taste. Fill egg halves and chill thoroughly before serving.

Chef's Note: *If you do not want to use lobster meat, you may use any favorite seafood of your choice. Try the recipe with chopped shrimp or flaked salmon.*