



Deviled Eggs with Shrimp

Servings: 24

Prep Time: 15min

Cook Time: 45min



Ingredients

- 24 shrimps
- 1 c. white wine vinegar
- 12 hard-boiled eggs
- 1/2 c. mayonnaise
- 2 tbsp. dill pickle juice
- 1 tsp. Paprika seasoning
- 1/2 tsp. salt
- pinch salt
- 24 sprig Fresh dill

Directions

1. In a large bowl, combine 24 cooked and peeled shrimps and 1 cup of white wine vinegar; refrigerate for 30 minutes. Meanwhile, in a food processor, blend the yolks from 12 hard-boiled eggs (halved whites reserved), 1/2 cup of mayonnaise, 2 tablespoons of dill pickle juice, 1 teaspoon of paprika seasoning, and 1/2 teaspoon of salt until smooth.
2. Drain the shrimp and set them aside. Distribute the filling among the reserved egg-white halves and sprinkle each with a pinch of salt. Top each deviled egg with a pickled shrimp and a sprig of fresh dill. Serve immediately.