

Deviled Eggs & Shrimp

These deviled eggs and shrimp appetizers are fairly easy and taste so, so delicious! A must-try for your next party.



Ingredients

Makes 8 skewers

- 1 lemon
- 1 tablespoon red pepper flakes
- 4 garlic cloves, peeled
- kosher salt
- 8 large shrimp (about ½ pound), peeled, with tail segments intact, and deveined
- 4 hard-boiled eggs, peeled
- 2 tablespoons aioli or mayo (any kind you like)
- ¼ teaspoon piment d'Espelette
- ¼ teaspoon pimentón
- 8 whole guindilla peppers packed in vinegar (or any small spicy pickled pepper of your choice)
- Piment d'Espelette for finishing

Procedure

Step 1

Put 2 quarts water in a large saucepan. Cut the lemon in half, squeeze the juice into the water and add the spent halves. Add the red pepper flakes, garlic, and about 2 tablespoons salt, and bring to a boil over high heat. Add the shrimp and cook for 30 seconds, or until they just begin to turn pink. Drain and set aside.

Step 2

Cut a thin sliver off the opposite long sides of each hard-boiled egg, so that the stuffed eggs will stand upright. Halve the eggs lengthwise and gently scoop the yolks into a small bowl. Set the whites aside. Mash the egg yolks with a fork. Stir in the aioli, ¼ teaspoon piment d'Espelette, pimentón, and salt to taste. Spoon into a pastry bag and pipe the yolk mixture into the whites. Alternatively, use a small spoon to fill the egg-whites.

Step 3

To serve, skewer 1 shrimp and 1 guindilla pepper onto each egg and place on platter.