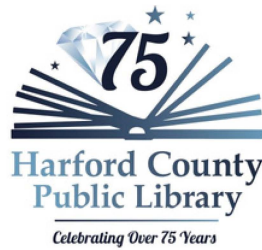




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NEW CHESAPEAKE  
KITCHEN  
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## **MRS. O'LINDER'S CRABBY (OR NOT) DEVILED EGGS**

**YIELDS 16 PIECES**

Not so much plant-foward, but more like little protein bombs, Mrs. Joanne Linder, of Towson, Maryland is famous for her deviled eggs. And what's better than some local, lump crab lacing a dill-infused, old-fashioned deviled egg? Joanne doesn't call for it in this recipe, but I'm sure she wouldn't object to just a light sprinkle of Old Bay atop the eggs before serving, if you are not feeling crabby, this recipe makes awesome deviled eggs, sans crustacean.

### **INGREDIENTS**

- 8, hard cooked eggs
- 1/3 cup sour cream, more if necessary
- 3 tablespoons minced chives
- 2 tablespoons white wine vinegar
- 1/2 teaspoon salt
- Pinch of white pepper
- 2 tablespoons chopped dill
- 1/2 pound lump crabmeat
- Dill sprigs for garnish, optional

### **DIRECTIONS**

- 1** | Slice the hard cooked eggs in half lengthwise, and remove the yolks to a small bowl. Set the whites of the eggs on a tray or platter to await the filling.
- 2** | Mash the yolks well with a fork. Stir in the sour cream, chives, vinegar, salt, pepper and dill and mix together thoroughly. Using a rubber spatula, gently fold in half of the lump crabmeat, reserving the larger lumps for garnish.
- 3** | Spoon the mixture evenly into the egg whites. Top each one with a beautiful lump or two of crabmeat. Garnish with a small sprig of dill, if desired.