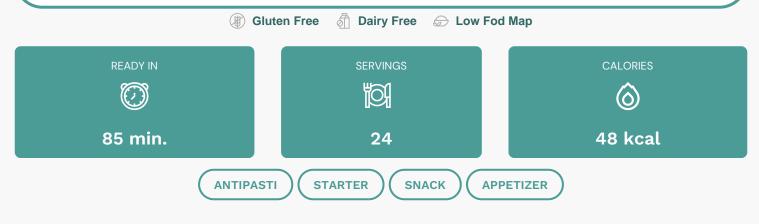


Shrimp Cocktail Deviled Eggs



to 70 shrimp) (tail shells removed, if desired)

Ingredients

12 eggs
O.3 cup salad dressing
3 tablespoons chives fresh finely chopped
1 tablespoon fruit cocktail
0.5 teaspoon salt
O.1 teaspoon pepper
24 small shrimp deveined cooked peeled (61

Equipment

	DOWI	
	dutch oven	
Directions		
	In Dutch oven, place eggs in single layer; carefully add enough cold water to cover eggs by about 1 inch. Cover; heat to boiling.	
	Remove from heat; let stand 15 minutes.	
	Drain. Immediately place eggs in cold water with ice cubes or run cold water over eggs until completely cooled. To remove shell, crackle it by tapping gently all over; roll between hands to loosen. Peel, starting at large end.	
	Cut eggs in half lengthwise. Carefully remove egg yolks to medium bowl; place egg white halves on serving platter. Mash yolks with fork; stir in mayonnaise, 1 tablespoon of the chives, the cocktail sauce, salt and pepper until well blended.	
	Using decorating bag fitted with open star tip, carefully pipe yolk mixture into each egg white half. Cover; refrigerate at least 30 minutes to blend flavors.	
	Before serving, garnish eggs with shrimp; sprinkle with remaining 2 tablespoons chives.	
Nutrition Facts		
PROTEIN 40.57% FAT 53.8% CARBS 5.63%		

Properties

Glycemic Index:5.5, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:2.5804347671244%

Flavonoids

Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 48.28kcal (2.41%), Fat: 2.84g (4.36%), Saturated Fat: 0.8g (4.97%), Carbohydrates: 0.67g (0.22%), Net Carbohydrates: 0.65g (0.24%), Sugar: 0.53g (0.59%), Cholesterol: 97.94mg (32.65%), Sodium: 124.05mg (5.39%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 4.81g (9.62%), Selenium: 6.83µg (9.75%), Phosphorus: 65.75mg (6.58%), Vitamin B2: 0.1mg (5.95%), Vitamin B5: 0.34mg (3.39%), Vitamin B12: 0.2µg (3.26%), Vitamin D: 0.44µg (2.93%), Copper: 0.06mg (2.84%), Zinc: 0.42mg (2.82%), Vitamin A: 137.64IU (2.75%), Folate: 10.75µg (2.69%), Vitamin K: 2.73µg (2.6%), Iron: 0.45mg (2.53%), Vitamin E: 0.31mg (2.04%), Vitamin B6: 0.04mg (2.02%), Calcium:

19.6mg (1.96%), Potassium: 61.31mg (1.75%), Magnesium: 6.51mg (1.63%)