



Deviled Crab Eggs

- 1 can **Crown Prince Lump White Crab Meat**, drained
- 6 hard boiled eggs
- 3 tablespoons finely chopped celery
- 4 tablespoons mayonnaise
- 1 teaspoon dry mustard
- ¼ teaspoon dried parsley
- 2 to 3 dashes oregano leaves
- 2 to 3 dashes garlic powder
- 4 drops Worcestershire sauce
- salt and black pepper to taste



Peel and cut eggs in half lengthwise. Remove yolks, put in bowl and mash well. Add the remaining ingredients to the egg yolks and mix well. Stuff egg whites with yolk mixture. Chill before serving.

Servings: 6

Per Serving: 142 Calories (84 calories from fat), 9g Fat, 10g Protein, 3g Carbohydrate, 265mg Cholesterol, 270mg Sodium