



SMOKED OYSTER STUFFED EGGS

- 1 can **Crown Prince Natural Smoked Oysters**, drained and chopped
- 9 large eggs, hard boiled
- 6 tablespoons mayonnaise
- 2 tablespoons thinly sliced green onions
- 1 tablespoon Dijon mustard
- 1/4 teaspoon black pepper
- pinch of red pepper flakes
- 1-2 teaspoons thinly sliced green onions, for garnish



Peel eggs and slice in half lengthwise. Remove the yolks and place them in a mixing bowl. Set aside egg whites. Using a fork, mash the yolks well. Add the mayonnaise, green onions, mustard, black pepper, red pepper flakes and smoked oysters. Mix well. Spoon the mixture into a pastry bag fitted with a round tip. (A re-sealable bag with the corner cut off works just as well.) Place the egg whites on a serving tray and pipe egg yolk mixture into egg white halves. Garnish with green onions. *Yields 18.*

Per Serving: 122 Calories (81 Calories from Fat), 9g Fat, 8g Protein, 2g Carbohydrate, 222mg Cholesterol, 151mg Sodium