



Lobster Deviled Eggs

- 8 large eggs, hard boiled
- 3 t Dijon mustard
- 1 T shallot, diced
- 5 T mayo
- 4 t Champagne vinegar
- 2 t dill
- 3-4 lobster claws or 1 lobster tail, meat chopped
- Chives, truffle salt and paprika to taste

Slice the hard boiled eggs in half. Remove the yolks and place them in a bowl. Mix the mustard, mayo, Champagne vinegar and dill with the yolks. Adjust ingredients to taste. Mix in the lobster and spoon back into the egg whites. Sprinkle with chives, truffle salt and paprika to taste.