

Dungeness Bowl Recipe
Created by Philippe Boulot, The Heathman Restaurant

Oregon Dungeness Crab Deviled Eggs

12 eggs, hard boiled; cut in half, yolks separated from whites
24 crab leg sections, plus
1/4 cup crab meat

Meyer Lemon Aioli

Juice and zest
of 4 Meyer lemons
2 raw egg yolks
2 t salt
1/2 t cayenne
pepper
2 T Dijon
mustard



Garnish (to taste)

Paprika
Chives

Blend all of the aioli ingredients in a food processor for 1 minute.

With the food processor on, add 1 cup canola or vegetable oil in a slow steady stream. Add 2 T Meyer lemon oil. Adjust seasoning to taste.

Mix the reserved hard yolks with 3/4 cup aioli and 1/4 cup crab body meat. Stuff the egg whites with this mixture.

Toss the crab legs in the remaining aioli, along with a sprinkle of paprika and chives.

Top each stuffed egg white with a crab leg.

Chill for 1 hour to set the eggs.

Serve on a platter