

# Ham & Egg Scoops with Shrimp

Courtesy of Carole's Creations

Prep Time: 3 minutes or 25 minutes if your eggs are pre-cooked and peeled.

Cooking Time: 13 minutes \*

Assembly time required

Serves: 25 or more

**CC**hints: You can cook the eggs yourself or you can save time and buy them already cooked and peeled in your market's deli.\* Sweet yellow onions are usually available year round but during May and June Vidalia sweet onions from George are in season.

You can make up the ham and egg portion hours or a day ahead. Put into the scoops and top with shrimp and sauce right before serving. And, you do need to purchase an entire bag of scoop type chips because there will be several that are broken and not usable for this purpose.



1 dozen large eggs

1/2 medium sweet onion, diced (Walla Walla or Vidalia)

2 stalks of celery, diced

1/2 cup reduced fat mayonnaise

2 tablespoons prepared yellow mustard

1 tablespoon lemon juice

1/2 cup chopped dill pickle

1 tablespoons Sweet Pickle Relish

1 cup fully cooked ham, diced

1 to 2 teaspoons salt (adjust to your taste)

Bag of scoop type tortilla chips, the ones that form a small bowl

cooked, peeled, deveined small shrimp with tails removed from your market's seafood department

optional: a splash of cocktail sauce

Gently place the dozen eggs in a large sauce pan. Fill the pot with cold water to about 1 inch over to eggs. Sprinkle with 1 teaspoon salt and turn the heat up to high. Cover the pot and bring the water to a boil for 2 minutes. Turn off the heat and let it sit for 10 minutes. Drain the water and allow the eggs to cool to the touch, about 15 minutes.

While the eggs are cooking, you can prepare the rest of the ingredients in the salad. In a medium size bowl, combine the rest of the salad ingredients. Set aside until needed.

When the eggs have cooled enough for you to handle, they need to be cracked and peeled. Take pan of eggs to the counter by your sink. Take one egg at a time and knock it gently against the inside of your sink so it cracks all over. It will help in the peeling process to hold the egg under a running trickle of water and let it run between the egg and the shell. Place the peeled eggs in a large mixing bowl. When all the eggs are peeled you are ready to cut them up for the salad. Using 2 dinner knives, place 1 in each hand and cross the blades in a downward motion. Slice the eggs over and over again using the knife cross blade action until the eggs are diced.

Add the mayonnaise through salt to the eggs and gently fold it all together. If you are making it ahead of time, transfer to a bowl with a cover and refrigerate until needed in the next few hours or 1-2 days. You want to assemble these just before serving or better yet, have your friends help as part of the fun.

To assemble, lay the unbroken chips out on a serving platter. Put 1 to 1-1/2 teaspoons of the egg mixture in each chip. Be careful not to put too much of the egg mixture in the chip because it could get too big to eat. Top with a shrimp and gently push in down so it stays in place. Put a little bit of cocktail sauce on the top and lay in back in the serving dish.

Enjoy!