Deviled Eggs

1 lb Shrimp

12 Eggs

2 Sticks Celery

2 tblspns Remoulade Sauce

2 teaspns Worcestershire Sauce

Paprika

Salt & Pepper

Boil Eggs 5 minutes

Boil Shrimp in Crab Boil

Peel Shrimp and chip in quarters

Cut Eggs in half remove yokes

Mash yokes

Add Celery chopped fine

Mix in chopped shrimp

Add Remoulade Sauce

Add Worcestershire Sauce

Salt & Pepper

Stuff eggs

Top with Paprika