

## Elevate Your Appetizer Game with These Hot Honey Shrimp Deviled Eggs

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**TIME**  
**13 min**

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### INGREDIENTS

The Hot Honey Shrimp:

500g Large Shrimp: Peeled and deveined.

1/4 cup Soy Sauce: For a deep, umami base.

1/4 cup Honey: The "sweet" in our spicy-sweet combo.

2 tbsp Rice Vinegar: Adds a necessary acidic brightness.

2 tbsp Sriracha: Adjust this if you want more or less heat.

Fresh Lime Juice: To cut through the sweetness.

3 tbsp Minced Garlic: Don't be shy with the garlic!

Red Pepper Flakes (Optional): For those who like an extra burn.

2 tbsp Cooking Oil: For searing.

The Deviled Egg Base:

8 Large Eggs: Hard-boiled and halved.

1/4 cup Mayonnaise: For creaminess.

1 tbsp Dill Pickle Juice: My secret ingredient for tang.

1/2 tbsp Dijon Mustard: Adds a sophisticated bite.

1/2 tsp Garlic Powder: For depth.

1/2 tsp Onion Powder: For savory balance.

1 tsp Melted Butter: This creates a luxurious, silky texture.

Salt and Pepper: To taste.

### DIRECTIONS

- 1. The Perfect Hard-Boiled Egg:** Place your eggs in a pot and cover with water. Bring to a boil, then let them cook for 13 minutes. Immediately transfer the eggs to an ice bath for 10 minutes. This "shocks" the shell, making them incredibly easy to peel. Once cooled, peel, slice in half lengthwise, and scoop the yolks into a medium bowl.
- 2. Prepare the Deviled Filling:** Mash the yolks until fine. Add the mayonnaise, pickle juice, Dijon mustard, garlic powder, onion powder, and melted butter. Whisk or fold until completely smooth. Season with salt and pepper. Set aside (or place in a piping bag).
- 3. Sear the Shrimp:** In a small bowl, whisk together the soy sauce, honey, rice vinegar, Sriracha, lime juice, garlic, and red pepper flakes. Heat 2 tablespoons of oil in a skillet over medium heat. Add the shrimp and cook for about 2 minutes per side until they form a "C" shape.
- 4. Glaze and Thicken:** Pour the honey sauce over the shrimp in the skillet. Let it simmer and bubble for 1-2 minutes until the sauce reduces into a thick, sticky glaze. Remove from heat immediately so the shrimp stay tender.
- 5. Assemble:** Pipe or spoon the yolk mixture back into the egg white halves. Place one hot honey shrimp on top of each egg. Drizzle any remaining glaze from the pan over the top for extra flavor.

## SWAPS & NOTES

**The Shrimp:** If you can't find large shrimp, medium will work, though the presentation is most striking with one large shrimp per egg.

**The Heat:** If Sriracha isn't your favorite, you can swap it for a spicy buffalo sauce or even a fermented chili paste.

**The Honey:** Agave nectar or maple syrup can work in a pinch, though the thickness of honey helps the glaze stick to the shrimp better.

**The Perfect Hard-Boiled Egg** Place your eggs in a pot and cover with water.

## TIPS FOR SUCCESS

**Don't Overcook the Shrimp:** Shrimp cook fast!

As soon as they turn opaque and curl into a "C," they are done.

A "O" shape usually means they are overcooked and rubbery.

**Use a Piping Bag:** For that professional look, use a star tip on a piping bag to fill your eggs.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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