**Cajun Shrimp Deviled Eggs**

8 Large Shrimp

2 T Mt. Olive Diced Jalapeños

1/4 cup Mayo

4 boiled eggs

Splash of White Wine Vinegar

1/4 cup honey

2 T of sriracha sauce

1 T of Cajun Seasoning

1 t of garlic powder

1 cup of olive oil

1 t of dried parsley

1 t smoked paprika

**Blackened Salmon**

2 6 oz salmon filets

1 T of blackening seasoning

1 T of Tony Chacheres seasoning

1 T of garlic powder

1 T of chili powder

1 T of dill weed

1 tsp of ground Ginger

1 stick of Butter

**Spicy Peach Jam (Will batch enough for each couple to have one cup)**

1 can chunked/diced peaches

Honey

Sriracha

Ground Ginger

**White Asparagus w/ Rosemary & Thyme**

Ground thyme

Ground rosemary

Olive Oil

**Berry Cobbler Topped w/ Vanilla Ice Cream**

**Filling:**

8 oz mixed berries

1/2 T Lemon Juice

3 oz sugar

1/4 cup flour

1/2 T cornstarch

**Topping:** (made change to this so it is fresh and not yellow cake mix)

1/4 cup all purpose flour

1 tablespoons sugar

1/4 teaspoon baking powder

1/16 teaspoon salt

1 tablespoons unsalted butter

1 T milk

1/4 large egg, lightly beaten