

These Louisiana Crawfish Deviled Eggs Are the Spicy Southern Bite Your Party Needs

Why These Deviled Eggs Hit Different



TIME
11 min

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INGREDIENTS

12 large eggs
1 stalk celery, finely diced
1 green onion, minced
4 tablespoons Hellmann's mayonnaise (or your favorite)
2 tablespoons Zatarain's Creole mustard
... teaspoon Cajun or Creole seasoning
1 teaspoon Crystal hot sauce (or another Louisiana-style hot sauce)
12 oz crawfish tails (thawed if frozen)
1 stick (½ cup) unsalted butter
1 tablespoon green onions, chopped
1 tablespoon fresh parsley, chopped
1 teaspoon Louisiana hot sauce
Optional: a squeeze of lemon for brightness

DIRECTIONS

- 1. Boil and Prep the Eggs:** I start by placing the eggs in a pot of cold water, then bring it to a boil. Once it hits a full boil, I cover the pot, remove it from heat, and let the eggs sit for 11 minutes. This gives me perfectly firm yolks without that green ring.
- 2. Once they're done,** I transfer them to an ice bath, peel, and slice them in half. I scoop the yolks into a mixing bowl and set the whites aside on a platter.
- 3. Make the Filling:** To the yolks, I add the finely diced celery and green onion, along with the mayonnaise, Creole mustard, Cajun seasoning, and hot sauce. I mash everything together until smooth and creamy. Taste and adjust seasoning if needed. Then I pop the filling in the fridge to chill for at least 15 minutes-it firms up and becomes easier to pipe or spoon later.
- 4. SautØ the Crawfish Topping:** In a skillet over medium heat, I melt the butter, then add the crawfish, green onions, parsley, hot sauce, and a dash of Cajun seasoning. I sautØ it all for about 3-5 minutes, just until everything's warm and fragrant. A little squeeze of lemon at the end brightens the whole thing.
- 5. Once it's cooked,** I let the crawfish mixture cool slightly-it should be warm, not hot, when it goes on the eggs.
- 6. Assemble the Eggs:** Using a piping bag or spoon, I fill each egg white half with the chilled yolk mixture. Then I carefully spoon a little of the crawfish topping onto each one, making sure each egg gets a good balance of butter, herbs, and crawfish.
- 7. Serve and Garnish:** Just before serving, I sprinkle a little extra Cajun seasoning or chopped parsley on top for color. These are best served slightly chilled or

at room temperature-not hot.

TIPS FOR SUCCESS

Use older eggs : They peel more easily after boiling.

Chill your filling : It sets up better and holds shape when piped.

Use quality crawfish : Gulf or Louisiana-sourced tails have the best flavor.

Double the batch : These go fast, and everyone will want seconds.

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