

Louisiana Crawfish Deviled Eggs - A Spicy Southern Appetizer Classic

Deviled eggs are already a staple at Southern gatherings-but add in



TIME
11 min

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INGREDIENTS

- 12 large eggs
- 1 stalk celery, finely diced
- 1 green onion, chopped
- 4 tablespoons Hellman's mayonnaise
- 2 tablespoons Zatarain's Creole mustard
- ... teaspoon Cajun seasoning
- 1 teaspoon Crystal 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
- ... teaspoon Cajun or Creole seasoning
- Optional: squeeze of lemon juice for brightness

Instructions:

1. Boil the Eggs:
2. Prep the Yolks:
3. Make the Filling:
4. Sauté the Crawfish Topping:
5. Assemble the Deviled Eggs:
6. Serve:

Tips for Success:

Use room-temperature eggs to prevent cracking while boiling.

For super-smooth filling, use a food processor or fine mesh strainer.

Prep the yolk mixture a day ahead and refrigerate-assemble just before serving.

Keep a few extra crawfish tails on hand for generous topping.

Serving Suggestions & Pairings:

Pair with Cajun Chicken Sausage Gumbo for a full Creole-themed menu.

Add Easy Turkey Wings for heartier comfort food.

Balance the heat with Beer Cheese Dip.

Need a simple entrée idea? Try this Dorito Casserole.

Round it out with crowd-pleasing Sheet Pan Quesadillas.

Storage & Leftover Tips:

Make-ahead: You can boil and peel eggs, make the filling, and sauté the topping a day ahead. Store each part separately.

Store leftovers in an airtight container in the fridge for up to 2 days.

DIRECTIONS

1. **Boil the Eggs:** Place eggs in a pot, cover with cold water, and bring to a gentle boil. Remove from heat, cover, and let rest for 11 minutes. Transfer eggs to an ice bath, then peel.
2. **Prep the Yolks:** Slice eggs in half lengthwise and carefully remove the yolks to a mixing bowl. Set the whites aside on a platter.
3. **Make the Filling:** Mash the yolks with mayonnaise, mustard, celery, green onion, Cajun seasoning, and Crystal hot sauce until smooth and creamy. Taste and adjust seasoning. Cover and chill for 20-30 minutes.
4. **Sauté the Crawfish Topping:** In a skillet over medium heat, melt the butter. Add green onions, parsley, and Cajun seasoning. Stir in the crawfish tails and hot sauce, cooking for about 3-5 minutes until fragrant and heated through. Optional: add a squeeze of lemon juice. Remove from heat and cool slightly.
5. **Assemble the Deviled Eggs:** Spoon or pipe the yolk filling into the egg white halves. Top each with a spoonful of the buttery crawfish mixture.
6. **Serve:** Serve immediately with a dusting of extra Cajun seasoning or fresh parsley for garnish. These are best slightly warm or at room temperature.
7. **Tips for Success:** Use room-temperature eggs to prevent cracking while boiling.
8. For super-smooth filling, use a food processor or fine mesh strainer.
9. Prep the yolk mixture a day ahead and refrigerate-assemble just before serving.
10. Keep a few extra crawfish tails on hand for generous topping.

11. **Serving Suggestions & Pairings:** These deviled eggs are amazing as part of a Southern spread:
12. **Pair with :** Cajun Chicken Sausage Gumbo for a full Creole-themed menu.
13. **Add :** Easy Turkey Wings for heartier comfort food.
14. **Balance the heat with :** Beer Cheese Dip.
15. **Need a simple entrée idea?** Try this Dorito Casserole.
16. **Round it out with crowd-pleasing :** Sheet Pan Quesadillas.
17. **Storage & Leftover Tips: Make-ahead:** You can boil and peel eggs, make the filling, and sauté the topping a day ahead. Store each part separately.
18. **Store leftovers in an airtight container in the fridge for up to 2 days.**
19. **Do not freeze-**deviled eggs lose their texture when frozen and thawed.
20. **More Recipes You'll Love:** If you like Southern flavors and crowd-pleasing dishes, don't miss:
21. **This :** Cajun Chicken Sausage Gumbo
22. **These :** Sheet Pan Quesadillas
23. **This :** Beer Cheese Dip
24. **Easy :** Turkey Wings
25. **Final Thoughts:** These Louisiana Crawfish Deviled Eggs are everything you want in an appetizer-rich, creamy, spicy, and downright unforgettable. They're a surefire way to impress guests at your next gathering, or just to treat yourself to something special.

TIPS FOR SUCCESS

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