

Cajun-style Deviled Eggs

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What you're about to witness/be a part of is a twist on the classic deviled egg. I know that we've all seen them at picnics and potlucks, but many of us have justifiably steered clear of them. Not anymore! Once you introduce your family and friends to these babies you can bet they'll not only be the hit of the party, but people will look forward to them with anticipation at future gatherings!

The Materials



**Before you start please give careful consideration to the fact that you'll be using a couple of sharp/pointed objects and you'll be handling boiling water. It's best to accomplish these simple steps without the presence of small children in the kitchen.

6 eggs (any amount will work, but you'll have to adjust the measurements of the other ingredients to suit your taste)

2 tbsps. Mayonnaise

½ tsp. Hot sauce

1 tsp. Dijon mustard

¼ tsp. ground black pepper

A sprinkle Creole seasoning

1 plastic sandwich bag

A knife

A fork

Kitchen shears or scissors

A mixing bowl

A 2-qt sauce pan

Step 1: Boil the eggs



Use a pot of your choice (size-wise) making sure that there is enough water to fully submerge the eggs. When water begins to boil, set a timer for 15 minutes

Step 2: Rinse/peel eggs



You can either let the eggs cool naturally in the pot that you boiled them in or if you're in a hurry you can run the eggs under cool water in the sink. When you're satisfied that they're cool enough you can proceed with peeling the eggs.

Step 3: Cut eggs in half (lengthwise)



Remove the yolks and place them in the mixing bowl. If you're concerned about appearances, you can rinse the halved egg whites under water to remove any unsightly pieces of yolk. I have found that having one more yolk than the number of egg whites helps ensure that there will be enough filling to go around. You can always up your protein intake and eat the extra egg white!

Step 4: Break up the yolks



Use fork to break the yolks into small pieces that resemble crumbs. It's a lot easier to see that you've got all of the yolks broken up if you do it before adding the other ingredients.

Step 5: Add/mix ingredients



With the exception of the creole seasoning, mix the ingredients with the goal being to completely blend them together. The mixture should be a slightly lumpy texture that is capable of withstanding the forces of gravity when tipped sideways on a kitchen utensil.

Step 6: Prepare the filling injector



Use kitchen shears or a regular pair of scissors to remove/cut off one of the bottom corners. The smaller the piece that is removed, the more control you'll have when you inject the filling into the egg whites. It also helps to turn the bag inside out and scoop the yolk mixture into your palm and close the hole you just made.

Step 7: Fill the egg whites



Turn the bag right side out and compress the yolk mixture so that it starts to ooze through the hole that you made. Ideally you'll have enough yolk material to completely fill the bowl-like cavity in the egg white.

Step 8: Garnish



Lightly dust each egg with creole seasoning.

Step 9: Enjoy!



I'd say that you should limit yourself to one, but depending on the event that you're serving these at or your inability to resist the savory flavor of these snacks, you may want to be more realistic and set your sights on two or three!

