

Cajun Deviled Eggs

2 dozen eggs, hard-cooked
1 pound Louisiana crawfish tails, peeled
1 cup crab, crawfish or shrimp boil powder
 $\frac{3}{4}$ - 1 cup mayonnaise
Salt and black pepper to taste
Granulated garlic to taste
Paprika to garnish

Place peeled crawfish tails in a medium pot and add enough water to cover. Stir in crab boil powder then bring to a boil over medium heat. Boil for approximately 10 minutes then remove from heat and allow crawfish to soak in liquid for 10-15 minutes. While crawfish are soaking, cut eggs in half lengthwise and carefully remove yolks. Place yolks in a mixing bowl and mash with a fork then set aside. Drain crawfish but do not rinse. To the mashed yolks, add crawfish and enough mayonnaise to hold mixture together. If desired, season to taste with salt, pepper and granulated garlic. Stuff egg white halves with crawfish mixture and garnish with paprika. Serve warm or chill for at least 1 hour to serve cold.

Recipe courtesy of Lisa Jones of Walker, LA