

Louisiana Deviled Egg Casserole

Here's a twist on simple deviled eggs. Layering the eggs in a casserole gives a unique taste.

6 hard-cooked eggs

2 tablespoons fresh chopped chives

1 teaspoon Dijon mustard

1 Tablespoon mayonnaise

1/2 teaspoon pepper

La Hot Sauce to taste

2 cups pre-pared White Sauce from packet. White gravy mix works fine

3/4 cup grated Cheddar cheese

1 cup crawfish tails, sprinkle with a little Cajun seasoning.

1 cup Zapp's Craw tater potato chips

DIRECTIONS

Cut eggs in half lengthwise. Mash yolks with mustard, mayonnaise, pepper and hot sauce. Refill whites. Make white sauce. . Combine White Sauce and cheese; stir over low heat until cheese melts. Crush potato chips fine. Layer ingredients in one large or six small casseroles as follows: potato chips, eggs (cut side up), cheese sauce, potato chips, crawfish, cheese sauce, potato chips. Bake at 350° for 30 minutes. Garnish with additional crawfish, if desired. Makes 6 servings.

NOTE: Go easy on salt - potato chips contribute plenty.