

# Zydeco ya-ya Deviled Eggs

Deviled Eggs: 50 Recipes from Simple to Sassy  
Debbie Moose

6 hard-cooked eggs, peeled, cut in half and yolks mashed in a bowl  
¼ cup mayonnaise  
1 tablespoon plus 2 teaspoons Dijon mustard  
1 ½ teaspoons Cajun Seasoning (recipe below)  
¼ teaspoon Tabasco sauce, or more to taste  
Salt and Pepper to taste  
Minced fresh Italian Parsley or chives for garnish

Combine the thoroughly mashed yolks with the mayonnaise, then stir in the mustard. Stir in the Cajun seasoning and Tabasco. Taste, the season with salt and pepper.

Fill the whites evenly with the mixture and garnish with the parsley or chives.

Cajun Seasoning: ( This is Emeril's "Essence" which is my preference in Cajun seasonings)

2 1/2 tablespoons paprika  
2 tablespoons salt  
2 tablespoons garlic powder  
1 tablespoon black pepper  
1 tablespoon onion powder  
1 tablespoon cayenne pepper  
1 tablespoon dried leaf oregano  
1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.