



BAYOU DISCO

DEVILED EGGS

SMOKED DUCK • ANDOUILLE CRUNCH • HOT HONEY

Creamy • smoky • tangy • spicy-sweet

The unreasonably good deviled egg for gumbo night. Makes 24 halves.

INGREDIENTS

FOR 24 HALVES

- ☐ 12 large eggs
- ☐ 3/4 cup Duke's mayonnaise
- ☐ 2 tbsp Creole mustard
- ☐ 1 tbsp pickled-okra brine (or pickle brine)
- ☐ 1 tsp Worcestershire
- ☐ 1 tsp Crystal or Louisiana hot sauce
- ☐ 1 tsp smoked paprika, plus extra for dusting
- ☐ 1/4 tsp cayenne + kosher salt, to taste
- ☐ 1 small celery rib, minced very fine
- ☐ 1/3 cup pickled okra, minced
- ☐ 1/3–1/2 cup andouille, minced
- ☐ 2 tbsp duck cracklins or crisp bacon, crumbled
- ☐ 1 tbsp hot honey
- ☐ 2 green onions, thinly sliced
- ☐ Optional: crispy fried onions or pork-rind crumble

MAKE THEM

FOUR EASY MOVES

01

BOIL

Cover eggs with cold water by 1 inch. Bring just to a boil, cover, turn heat off, stand 12 min. Ice-bath 10 min; peel.

02

CRISP

Fry minced andouille in a dry skillet over medium heat until browned and crunchy. Drain.

03

MASH

Halve eggs. Mash yolks with mayo, mustard, brine, Worcestershire, hot sauce, paprika, cayenne, salt, celery, and pickled okra.

04

FINISH

Pipe into whites. Top with crisp andouille, duck cracklins, a tiny hot-honey drizzle, scallion, and paprika.

THE IMPORTANT MOVE

Keep the hot honey light—just enough to make people wonder what the hell that flavor is.

OPTIONAL INSANE UPGRADE:

Use salted smoked-duck-skin cracklins as the topper.

SERVE COLD • TOP RIGHT BEFORE THE TABLE