

CAJUN DEVILLED DUCK EGGS WITH CRISPY ONIONS AND BACON BITS

INGREDIENTS

3-4 strips bacon, cut into 1/2 inch pieces and fried to crispy
4 hard-cooked duck eggs, peeled and cut vertically (so that you have 8 halves)
3/4 cup mayonnaise
2 tablespoons Dijon mayonnaise
2 tablespoons ketchup
1 teaspoon "Cajun" style spice (I used "Slap Ya Mamma", but whatever you've got + how spicy you like it)
salt and pepper to taste
1/2 cup crispy fried onions (store bought is fine), lightly crushed
1/2 teaspoon paprika (optional)

DIRECTIONS

Remove the egg yolks to a small bowl and mash with a fork. Add mayonnaise, mustard, ketchup and spices and mix thoroughly. Fill the empty egg white shells (either with a spoon or with a piping bag) with the mixture. Garnish with bacon pieces, crispy onions and paprika (optional)

Cover lightly with plastic wrap and refrigerate for up to one day before serving.