

Egg Salad

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Egg salad sandwiches are a hearty favorite, loved by children and adults alike. This easy egg salad recipe combines tender eggs, zippy Dijon, and crunch celery and onion for a surprisingly simple dish bursting with flavor. Whether you are going on a picnic or enjoying a lunch at home with the kids, this creamy egg salad will be a huge hit.

Ingredients:

6 eggs
¼ c. mayonnaise
1 Tbsp Dijon mustard
1 Tbsp lemon juice
¼ c. celery, minced
¼ c. onion, minced
salt and pepper to taste

Directions:

1. In large saucepan cover eggs with cold water. Bring water to a rolling boil and immediately remove from heat. Cover, and let eggs stand for 12 minutes.
2. Remove from hot water, and place eggs in an ice bath for 5-10 minutes. Peel, and set aside.
3. In medium bowl combine mayonnaise, mustard, lemon juice, onions, and celery.
4. Chop eggs into large chunks and gently toss with dressing. Season with salt and pepper.
5. Transfer to air tight container and chill 2-4 hours before serving.

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