

Egg Salad, 4 Ways

Courtesy of Carole's Creations

Prep Time: 3 minutes

Cooking Time: 13 minutes

Serves:

CChints: This is a MNN Recipe. That means it's good Morning, Noon and Night. Egg salad is very versatile. The 4 ways listed at the bottom are: Morning: Egg Salad Breakfast Slabwich, Noon as Egg Salad Salad (pictured) or Egg Salad Sandwich, night as a Egg Salad Appetizer. Sweet yellow onions are usually available year round but during May and June Vidalia sweet onions from George are in season.



1 dozen large eggs
1/2 medium sweet onion, diced (Walla Walla or Vidalia)
2 stalks of celery, diced
1/2 cup reduced fat mayonnaise
2 tablespoons prepared yellow mustard
2 tablespoons fresh dill, chopped
1 tablespoon lemon juice
2 tablespoons Sweet Pickle Relish
1 to 2 teaspoons salt (adjust to your taste)
Optional: few drops hot sauce, to taste

EGG SALAD 4 WAYS
for Breakfast Slabwich, Wheat Bread
for Salad Salad, 1 bag prewashed
salad greens
for Sandwiches, Whole wheat bread
for Appetizers, Crackers or chips,
small jar pimentos

Gently place the dozen eggs in a large sauce pan. Fill the pot with cold water to about 1 inch over to eggs. Sprinkle with 1 teaspoon salt and turn the heat up to high. Cover the pot and bring the water to a boil for 2 minutes. Turn off the heat and let the sit for 10 minutes. Drain the water and allow the eggs to cool to the touch, about 15 minutes.

While the eggs are cooking, you can prepare the rest of the ingredients in the salad. In a medium size bowl, combine the rest of the salad ingredients. Set a side until needed.

When the eggs have cooled enough for you to handle, they need to be cracked and peeled. Take pan of eggs to the counter by your sink. Take one egg at a time and knock it gently against the inside of your sink so it cracks all over. It will help in the peeling process to hold the egg under a running trickle of water and let it run between the egg and the shell. Place the peeled eggs in a large mixing bowl. When all the eggs are peeled you are ready to cut them up for the salad. Using 2 dinner knives, place 1 in each hand and cross the blades in a downward motion. Slice the eggs over and over again using the knife cross blade action until the eggs a diced.

Add the mayonnaise mixture to the eggs and gently fold it in. You can serve this now or chill it for a few hours before serving. It will keep in an airtight container for 5 days.

Breakfast Slabwich: A Slabwich is a sandwich with 1 piece of bread. Toast wheat bread and spread the Egg Salad on top. Top with a slice of bacon and garnish with Salsa.

Egg Salad Salad: Lay salad greens on a plate and top with a scoop of Egg Salad. Serve with sweet pickles and crackers. Sprinkle the greens with your favorite vinaigrette.

Egg Salad Sandwich: Spread some mayo on a piece of bread and top with lettuce. Spread on the Egg Salad and top with another slice of bread. Serve with potato chips and pickle.

Appetizer: Right before serving, spread Egg Salad on your favorite party crackers or scoop-type chips and top each with 2 pieces of pimento for garnish.