

Traditional Egg Salad

- 6 large eggs
- 1/3 cup celery, chopped fine
- 1/3 cup mayonnaise
- 2 teaspoons Dijon mustard or yellow mustard
- Salt and pepper to taste

Directions

- Place the eggs in a medium saucepan. (They should sit in a single layer.) Add enough cold water to cover them by 1 inch. Bring to a boil over high heat and let simmer for 1 minute, remove the pan from the heat, cover with a tightfitting lid, and let the eggs sit in the hot water for 15 minutes.
- Using a slotted spoon, transfer the eggs to a large bowl and fill the bowl with enough cold water to cover the eggs by a few inches. Let them sit in the cold water for about 30 minutes. As water in bowl warms up, drain and add more cold water to cool eggs.
- When the eggs are cool, drain and peel off shell. The easiest way to peel is to tap against bowl to break shell in several spots, then roll in hand to further crush shell and gently peel away from egg. Rinse to remove any small pieces of shell.
- Cut eggs into small pieces and slightly smash with fork if desired.
- Add the remaining ingredients and stir to combine. Taste and season with salt and pepper as needed. Can be served on lettuce as a salad or put on bread or crackers.



Add one or more of these additional ingredients to create different versions of this popular food.

- Onion
- Sweet or dill pickle relish
- Avocado
- Tuna
- Ham or bacon
- mix with elbow macaroni or pasta
- Green or black olives

