

ROZ'S VERY FIRST

Egg Salad



From Sydney McKenzie Knocks 'Em Dead by Cindy Callaghan
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Roz's Very First Egg Salad

Ingredients

8 eggs
1/2 c of mayonnaise
1 tbsp. yellow mustard (the sandwich spread, not the spice)
1/4 c chopped green onion
dashes of salt and pepper

Instructions

Place eggs in a saucepan and cover with cold water.

Bring water to a boil and remove from heat.

Cover and let eggs stand in hot water for about 10 minutes.

Remove from hot water, cool, peel and chop.

Place the chopped eggs in a bowl, stir in the mayo, mustard and green onion.

Season with salt and pepper.

Stir and serve on bread or crackers.