

GOOD2GO

MAGNOLIA • HOME GROWN • RECIPES

Rick Carlson's Awesome Egg Salad

INGREDIENTS:

- **13 eggs** hard boiled and cooled (use eggs 1 week to 10 days old, easier to peel).
- **1 cup mayonnaise** (add to yolks)
- **1.5 tsp yellow mustard** (1 Tbs if you love mustard) (add to yolks)
- **1 -2 green onion stalk** or (1 large Banana Pepper) (add to whites)
- **1 rib celery** diced (add to whites)
- **1 tsp fresh dill weed** or (1.5 tsp of dried dill) (add to yolks)
- **Bread** - Get a great loaf of bread! I suggest sourdough.

DIRECTIONS:

Prepare the eggs: some people tap with a spoon to release the membrane; some put a tablespoon of baking powder in water, whatever way works for your boiling needs. Place them in a pot, cover with water 1/4"-1/2". Bring water to boil, then lower heat to slow boil and set timer for 12 minutes.

Fill a large bowl with ice and water. Once timer stops use tongs and place eggs into the ice water bowl. This will stop the eggs from over cooking. Set another timer for 15 minutes, then when timer ends, transfer eggs into refrigerator for 30 minutes.

Peel the eggs and separate yolks and whites into separate bowls. Mix yolks well and add Salt & Pepper to taste, fold until mixed.

Cover bowl and refrigerate for 30 minutes; always tastes better chilled.

With Chef Swedish Fish



Photos: R. Carlson

