

Egg Salad by Lynn's Recipes



Lynn demonstrates how to make a delicious egg salad. This makes a great sandwich, spread for crackers or you can put it in a lettuce leaf and make a salad. From Emeril.

Ingredients:

- 12 hard boiled eggs
- ½ teaspoon salt
- 1 teaspoon dry mustard
- ½ teaspoon hot Hungarian paprika
- ¼ cup minced shallot
- ¼ cup chopped green onion or fresh parsley leaves
- ¼ cup minced celery
- ½ cup mayonnaise

Roughly chop the eggs and place them in a mixing bowl. Add the salt, mustard, paprika, shallot, green onion, celery and mayonnaise. Stir until well blended. Transfer to a container, cover and refrigerate for at least 2 hours or up to 4 days.

[Kitchen Tip - How to Easily Chop Eggs Video](#)

Use as desired.

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www.lynnrecipes.com

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