

EGG SALAD

WITH SIMPLE INGREDIENTS

INGREDIENTS

- 4 hard boiled eggs (finely chopped)
- 2 packets of pickle relish (2/3 tablespoon)
- 1/2 teaspoon salt
- 1 teaspoon mustard (wet)
- 1/4 cup mayonnaise

DIRECTIONS

- 1) Put the eggs in a pan of cold water. Simmer for 20 minutes.
- 2) Cool promptly in cold water, then in refrigerator, so the eggs will be easy to shell.
- 3) Remove the shells from eggs, and chop the eggs finely.
- 4) Mix all ingredients together.
- 5) ENJOY!



N.C. State University and N.C. A&T State University are collectively committed to positive action to secure equal opportunity and prohibit discrimination and harassment regardless of race, color, national origin, religion, political beliefs, family and marital status, sex, age, veteran status, sexual identity, sexual orientation, genetic information, or disability. N. C. State, N.C. A&T, U.S. Department of Agriculture and local governments cooperating.add your text