

Masters Copy Cat Egg Salad Sandwich

INGREDIENTS

- 8 large hard boiled eggs, *cooled and peeled*
- 1/2 cup mayonnaise
- 1 1/2 teaspoons yellow mustard *or Dijon mustard*
- 1 green onion thinly sliced
- 1 rib celery finely diced
- 2 teaspoons chopped fresh dill *or 1/2 teaspoon dried dill*
- salt and black pepper to taste

DIRECTIONS

1. Cut the eggs in half. Remove the yolks and place them in a bowl or a shallow dish. Finely chop the egg whites.
2. Using a fork, mash the egg yolks with mayonnaise, mustard, and a pinch of salt & pepper until smooth and creamy.
3. Add the chopped egg whites, green onion, and celery. Stir well.
4. Serve on bread or over lettuce.

To Hard Boil Eggs:

- Place eggs in a saucepan on the stovetop and cover with water 1/2-inch above the eggs.
- Bring to a rolling boil over high heat.
- Remove from the heat and let stand covered for 15-17 minutes (for large eggs).
- Transfer the eggs to a bowl of ice water for 5 minutes.