



## EGG SALAD

Super easy, super tasty!

Makes enough for 2 - 3 open faced sandwiches

5 Eggs, hard boiled

For the perfect hard boiled egg visit [tills-tastes.com/recipes](http://tills-tastes.com/recipes)

Chop or slice the eggs evenly and place them into a bowl. A knife works fine but we prefer to use an egg slicer (see pics below) since this will give your egg salad some texture. Slice the egg once, turn it 90 degrees and slice again.



Cooking Tip: An egg slicer also works great for slicing mushrooms or strawberries.

¼ cup Mayo

Add to the eggs.

1 tsp Mustard

Add to the eggs.

Dijon gives the egg salad some extra spice, whole grain mustard adds not only flavor but texture as well. Use whatever mustard you like best.

1 tsp Till's Rub

Add to the eggs.

With a rubber spatula fold all the ingredients together until evenly combined.

Let sit in the refrigerator for one hour to let the flavors develop.

Country Style Bread  
Parsley

Serve on a toasted piece of crusty country style bread and garnish with some chopped parsley.

