

Egg Salad

Ginny Callan

Horn Of The Moon Cookbook

Servings: 4



Ingredients

4 large eggs
5 tablespoons Miracle Whip®
1 cup chopped celery, 1 stalk
¼ cup minced parsley
1 minced scallion
1 dash salt
1 dash pepper
1 tablespoon minced fresh dill weed

Cooking Method

Cover eggs with lightly salted water in a pot.

1. Bring to a boil.
2. Boil 12 minutes.
3. Drain out hot water and immerse eggs immediately in cold water, letting it run into pot until eggs are cooled.
4. Peel. (Rapidly cooling the eggs make them easier to peel. Very fresh eggs are difficult, if not impossible, to peel. Let the eggs sit outside the refrigerator for about a week.)
5. Chop the eggs finely.
6. Add Miracle Whip, vegetables, and seasonings.
7. Cover and cool in refrigerator 1 hour if you like your egg salad cold.
8. I personally like it best when the eggs are still just a little warm.

This is wonderful as a sandwich with tomato and sprouts on whole wheat or pita bread or on top of a green salad.