

Egg Salad for Sandwiches

Serves 6-8

Hard boil:

2 dozen eggs, peel and smash with a potato masher. (or fine chop)

Add:

1 cup mayo

2 T. prepared mustard

1 tsp. salt

1 T. vinegar

2-4 T. sugar

1 T fresh dill weed, chopped (or 1 tsp. dried)

Mix until all combined, taste and tweak to your liking.

Serve on your favorite bread with fresh garden veggies like lettuce, tomato and thin sliced onion.

Store in refrigerator for 5-7 days.

INGREDIENTS

2 dozen eggs

1 cup mayo

2 T. mustard

1 tsp. salt

1 T. vinegar

2-4 T. sugar

1 T. fresh dill weed or 1
tsp. dried dill weed.