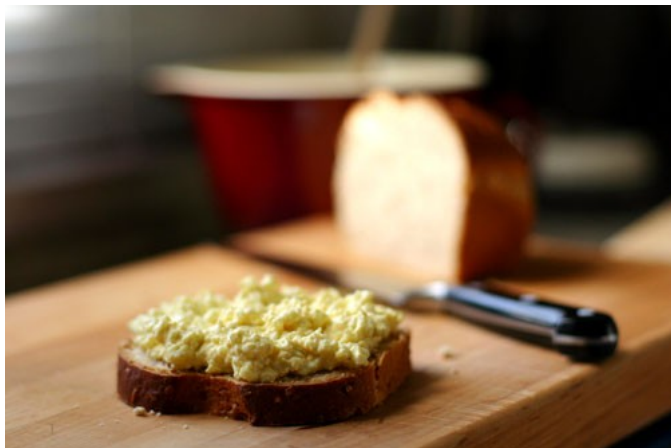


Easy Egg Salad



Easy Egg Salad

4 hard-boiled eggs, peeled
1/4 - 1/2 C. mayonnaise
1 - 2 t. Coleman's mustard powder
salt and freshly ground pepper, to taste

1. Place whole eggs in a bowl and, using a pastry blender, mash eggs until they are finely chopped.
2. Add 1/4 C. mayo and 1 t. mustard powder then stir to blend. Taste and then adjust amounts of mayo and mustard powder to suit your own taste.
3. Season well with salt and pepper.
4. Serve on your choice of bread.

Yield: enough for two sandwiches

Photo and Recipe by Nicole Hamaker
<http://pinchmysalt.com>