

Egg Salad

From Angela Moore

Makes 2-3 servings



Ingredients

4 hard boiled eggs, cooled and peeled

1 ½ Tbsp Hellman's mayo

1 tsp yellow mustard

1-2 tsp sweet pickle relish (or if you're lucky enough to have my Mom's zucchini relish use that)

A few shakes of paprika

Optional: 1 tsp Fox Point Seasoning (Penzey's)

Directions:

Mash up eggs using a pastry blender. (I find this works best, plus this is the way my Mom did it.) Add the rest of the ingredients and stir. Serve on bread, in a pita, stuffed in a hollowed out tomato, or on a lettuce salad.