

Egg Salad Sliders

Ingredients

- 6 large eggs
- 6 slices rye cocktail bread
- 1/3 cup celery, diced
- 1/4 cup onion, diced
- 1/3 cup mayonnaise
- 2 tsp Dijon mustard
- 1 tsp fresh dill
- Salt and pepper to taste



Directions:

Place eggs in a single layer in sauce pan, add enough water to cover one inch above the eggs. Cover, quickly bring just to boiling. Turn off heat and let stand, covered, 15 minutes. Immediately run under cold water or place in an ice water bath (over cooking can cause a greenish ring around the yolk). Eggs that are 10+ days old will peel easier.

Peel and chop eggs. Add celery, onions, dill weed, salt and pepper and mix together in a bowl. Then add mayonnaise and Dijon mustard to the mixture and incorporate. Adjust ingredients as desired and chill immediately. Serve on your favorite bread or roll, garnish with fresh dill weed.

Try these variations to the basic recipe:

Asian

Substitute celery with diced peapods & water chestnuts
Add wasabi powder to mayonnaise to taste
Garnish with diced peapod

Southwestern

Substitute celery with diced jalapeno (remove seeds)
Add chipotle pepper powder to mayonnaise to taste
Garnish with diced green onion