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EGG SALAD

(Serves 4)

6 eggs, hard-boiled*, cut in half
2 T. mayonnaise
2 T. sour cream
1 T. chives
Salt and pepper to taste
Yellow food coloring, if desired

Separate yolks from whites.

Mash yolks.

Add mayonnaise, sour cream and food coloring.

Mix until creamy.

Cut up whites in big chunks.

Mix together with yolk mixture.

Salt and pepper to taste.

*TIPS ON HARD BOILING EGGS:

Use week old eggs. (Fresh eggs will not peel properly.)

Put eggs in cold water in pan.

Bring to boil.

Turn off heat and let set for 20-25 minutes.

Drain water.

Add water and ice cubes to eggs.

Let set 20-25 minutes. (This will ensure yolk is yellow, with no grey edges.)

Peel under running cold water, beginning with the end of the egg with an air space.

Hard boiled eggs will keep in fridge for up to 10 days when left in shells.