

## APPETIZERS

# Egg Salad



**Tips: ½ tsp or more curry powder. Anna, Glenn's cousin in Denmark, adds curry powder to her egg salad and it is delicious.**

## INGREDIENTS

**8 hard boiled eggs**

**¼ C - mayonnaise**

**1 T - Dijon mustard**

**1 ½ tsp - lemon juice**

**2 celery stalks, finely chopped**

**1 T - red/white onion, fine**

**To taste: salt, pepper, chives**

**Fresh leaf lettuce**

## MAKES

**4 servings**

## DIRECTIONS

Gently toss the eggs and celery together in a medium-size bowl.

In a smaller bowl, combine mayonnaise, mustard, lemon juice, onion, chives, salt, pepper, & curry powder. Fold into the eggs and celery.

Chill for an hour or so before eating. For each individual serving, spoon 1/2 cup onto a lettuce leaf or spread on bread.