
Double-Decker Egg Salad Sandwiches

The Essential Southern Living Cookbook

Servings: 6

Start to Finish Time: 25 minutes

Substitute fresh arugula for the spinach if you prefer its spicy bite. For a checkerboard effect, use both white and wheat breads.

2/3 cup mayonnaise, divided
4 large hard-cooked eggs, chopped
1 stalk celery, sliced
4 slices bacon, cooked and crumbled
1/4 cup chopped fresh chives
1 tablespoon sweet onion, minced
1/4 teaspoon seasoned salt
1/2 teaspoon freshly ground black pepper
12 very thin slices white or wheat sandwich bread, lightly toasted
1 cup firmly packed fresh spinach

In a bowl, stir together 1/3 cup of mayonnaise, the eggs, celery, bacon, chives, onion, salt and pepper.

Spread the remaining 1/3 cup of mayonnaise evenly on one side of each bread slice. Spread four bread slices, mayonnaise side up, evenly with half of the egg salad. Top with half of the spinach and four bread slices.

Repeat with the remaining egg salad, spinach and bread slices.

(SWEET PICKLE EGG SALAD CLUB: Omit the bacon and chives. Add two tablespoons of instant potato flakes and one tablespoon of sweet pickle relish. Proceed with the recipe as directed.)

(SHRIMP-EGG SALAD CLUB: Omit the bacon. Add 2/3 cup of finely chopped boiled shrimp, 1/2 teaspoon of lemon zest and 1/4 teaspoon of cayenne pepper. Proceed with the recipe as directed.)

Sandwiches

Per Serving (excluding unknown items): 252 Calories; 26g Fat (89.5% calories from fat); 6g Protein; 1g Carbohydrate; trace Dietary Fiber; 153mg Cholesterol; 309mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.