
Egg Salad Sandwiches

The Essential Southern Living Cookbook

Servings: 3

Start to Finish Time: 15 minutes

Serve this egg salad to make finger sandwiches on thin white bread; or smear on a crostini and top with fresh herbs.

6 large hard-cooked eggs
2 tablespoons finely chopped celery
2 tablespoons sweet pickle relish
3 tablespoons mayonnaise
1 tablespoon grated onion
3/4 teaspoon dried salad seasoning
1/2 teaspoon Dijon mustard
1/4 teaspoon table salt
1/4 teaspoon granulated sugar
1/4 teaspoon freshly ground black pepper
1/2 cup sliced pimiento-stuffed green olives

In a large bowl, mash three hard-cooked eggs using a fork or pastry blender. Chop the remaining three eggs. Add the chopped eggs, celery, relish, mayonnaise, onion, salad seasoning, mustard, salt, sugar and black pepper to the mashed eggs. Stir until blended.

Gently stir in the olives. Cover and chill, if desired.

Divide the egg salad among three bread slices. Top with the remaining bread slices.

Sandwiches

Per Serving (excluding unknown items): 271 Calories; 22g Fat (73.1% calories from fat); 13g Protein; 6g Carbohydrate; trace Dietary Fiber; 429mg Cholesterol; 493mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 2 Fat; 1/2 Other Carbohydrates.