



Egg Salad with Zing

INGREDIENTS Yields 1.5 c approx. 3-4 servings

3 hard boiled eggs

¼ t lemon zest

2 T lemon juice*

¼ cup fine dice celery

1 t capers, chopped

2.5 T chopped dill pickles

2.5 T chopped green olive (I used Spanish Manzanilla olives)

¼ c mayo

1 t mustard (If you want an even more intense zing, use grain mustard)

Pepper to taste

(I would have added about 2 T diced red onion if I had it.)

INSTRUCTIONS

1. To get a perfect hard-boiled egg, place the eggs in a pot and fill with cold water just enough to cover. Bring to a boil, then immediately remove from the heat. Cover and let stand for 14 minutes. Then submerge in ice bath, which will make the easy to peel.
2. Prep all your ingredients in the famous mise en place way, getting everything ready.
3. Combine the mayo, mustard and lemon juice/zest together and blend.
4. Once the eggs are done, smash with a fork to the texture you desire and add all the remaining ingredients saving the mayo mixture for last.

* This amount of lemon juices makes a loose mixture. If you like your salad less wet and with a thicker mayo texture then cut the lemon juice.