



## Egg Salad

**MAKES about 3 CUPS**

Egg salad is one of life's best treats! It's inexpensive to make, and great for feeding a crowd. You can enjoy it by itself, on a sandwich, in a lettuce leaf, or my favorite way.... on Frito Scoops. Here's my version, and you can decide for yourself how it should be eaten.

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### INGREDIENTS

6 large eggs	1/2 cup celery, chopped
1 teaspoon kosher salt	1/4 cup red onion, chopped
1/2 teaspoon ground black pepper	2 tablespoons parsley chopped
1 cup mayonnaise	2 tablespoons chives, chopped (reserved 1 teaspoon for garnish)
2 tablespoons yellow mustard	1/2 cup bacon, fried and chopped (reserve 1 teaspoon for garnish)

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### PROCESS:

In a pot place the eggs and cover with cold water. Bring to a boil, and immediately turn off heat and cover with lid. After 15 minutes remove eggs and place in a bowl of ice water to cool. Peel eggs and cut into chunks (I prefer 1/2" chunks, but some like it cut smaller). Add salt and pepper, mayonnaise and mustard. Stir gently, and then add celery, red onion, parsley, chives, and bacon. Again, stir gently and then add more salt to taste. Put into a serving dish and garnish with bacon and chives. Keeps in the refrigerator for up to 3 days.