

I normally have to make a separate batch for each person in the house so that it lasts longer than an hour. <LOL> My sandwiches (on toast) have a *thick* layer of the salad, and I'm also just as happy to eat it directly out of the container.
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Marie's Egg Salad

6 hard boiled eggs
4 Tbsp mayonnaise
1 tsp Grey Poupon dijon mustard
1/4 tsp worcestershire sauce
1 tsp black pepper
Dash of cayenne pepper

Peel eggs and mash thoroughly. (I use the same masher that I use for mashing potatoes - clean of course. <grin>) Add remaining ingredients. Mix well using a fork. Adjust seasoning if needed.
Makes about 3 cups of egg salad.

Notes:

- * The Grey Poupon brand really gives this recipe that special burst of flavor.
- * Add a little more cayenne pepper for more of a kick.
- * Add pickle relish if desired. (The main reason that my husband gets his *own* batch. <grin>)