



Bev's Tasty Veggie Egg Salad

Note: I make a large batch of this because it is so delicious that it goes fast! If you only want a small batch, just cut the recipe in half. It's just math.

*Feel free to experiment with different ingredients and seasonings.
Preparation time: 15 minutes.*

Ingredients:

- 12 eggs
- ½ cup mayonnaise – your preference – regular or lite
- 1/3 cup mustard – your preference, yellow or Dijon
- ½ small onion, finely chopped
- ½ cup finely chopped crunchy veggies: your choice: red and/or green pepper, celery, carrots, radishes, jicama, etc.
- 1 tsp. cumin or coriander
- ½ tsp. black pepper
- ½ tsp. celery salt* (optional if limiting sodium in your diet)
- 1 tsp. tabasco sauce

Boil eggs for about 7 minutes. While boiling eggs, mix together other ingredients. If not sure if eggs are cooked long enough, test one by running it under cold water, shell it and cut it open down the middle. I personally think many people cook eggs to death. If the test egg is done, take all eggs, drain the water, and pour ice cold water over them. When cool, you can peel them.

Here are my 3 tricks to make eggs easier to peel:

1. Make sure eggs AREN'T fresh. Too-fresh eggs mean the membrane hugs to the shell. Week-old eggs work best.
2. Add baking soda or vinegar to the water when boiling.
3. Shake the eggs in the pan so they bounce around or individually in a jar to loosen the shell.



Rather than mash the eggs, I use an egg slicer and cut the eggs sideways, then lengthwise (so they are in little tiny cubes.) This works slick!

Mix all ingredients; refrigerate. Enjoy on sandwiches pita bread, crackers, etc.

**If people think it tastes bland and needs more salt or pepper, let them add their own.*