EGG SALAD

INGREDIENTS:
8 hard-boiled eggs, cooled and peeled
1/2 cup mayonnaise
2 tsp garlic mustard
2 tsp fresh dill
Dash of paprika (optional)

PREPARATION:

1. Chop eggs and place in a large mixing bowl.
2. Add mayonnaise, mustard, dill, and paprika.
3. Mix until creamy.
4. Serve in a sandwich or eat on its own!

Recipe source: Boardwalk Kitchen

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FOOD SAFETY TIPS

- Store fresh, unwashed eggs in a cool, dry place
- Washed eggs must be stored in a refrigerator (40°F)
- When buying eggs, open the carton to make sure egg shells are not cracked or broken
- Fresh eggs can last up to one month in the refrigerator

Food safety tips provided by MSU Extension, msue.anr.msu.edu/program/info/mi_fresh

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