

# 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*



*Shop at your farmers market, make this recipe, share your photo. #MIFarmersMarkets*

# 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](http://msue.anr.msu.edu/program/info/mi_fresh)*

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