

simply delicious

egg salad

5 hard-cooked large eggs, peeled

Seasoning Mix (recipe below)

3 tbsp (45 mL) mayonnaise or salad dressing

Chop eggs in medium bowl using pastry blender or fork. *Stir in* seasoning packet (or single Seasoning Mix recipe (below), or 2 1/2 tsp / 12 mL Bulk Seasoning Mix) and mayonnaise. *Stir in* add-ins, if desired (e.g. minced fresh herbs, finely chopped onion, celery, pickles or sun-dried tomatoes, or bacon bits). *Serve* on lettuce leaf, or use as a sandwich filling or cracker spread.

Makes 1 1/2 cups (375 mL)

devilishly good

devilled eggs

10 hard-cooked large eggs, peeled

Seasoning Mix (recipe below)

1/3 cup (75 mL) mayonnaise or salad dressing

Cut eggs in half lengthwise. *Scoop out* yolks into medium bowl; mash with fork. *Stir in* seasoning packet (or single Seasoning Mix recipe, or 2 1/2 tsp / 12 mL Bulk Seasoning Mix) and mayonnaise. *Spoon* filling into egg white halves. *Top with* garnish, if desired (e.g. fresh herbs, paprika, small cooked shrimp, bacon bits, sliced pickles or olives).

Makes 20 devilled eggs

Seasoning Mix:

2 tsp (10 mL)	dried chives	Bulk: 2/3 cup (150 mL)
1/4 tsp (1 mL)	onion powder	1 tbsp (15 mL)
1/4 tsp (1 mL)	celery salt	1 tbsp (15 mL)
1/4 tsp (1 mL)	dry mustard	1 tbsp (15 mL)
Pinch	paprika	1 tsp (5 mL)
Pinch	black pepper	1 tsp (5 mL)
Pinch	cayenne	1/2 tsp (2 mL)

Combine... seasonings in a small bowl; stir until blended. For bulk mix, store in glass jar; stir before using.

 EGG FARMERS
Ontario

7195 Millcreek Drive
Mississauga, Ontario L5N 4H1
Tel: (905) 858-9790
Email: resources@eggsite.com
www.eggsite.com