

Egg Salad III

Jacob · 30/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

4

Description

This is a great egg salad recipe made by a woman I babysat for. The key ingredient is the chopped pimento-stuffed olives. Serve on toasted bread with lettuce and a bit of chopped celery.

Ingredients

— - 8 eggs - ½ cup mayonnaise - 1 teaspoon ground black pepper - ¼ teaspoon paprika - 2 tablespoons chopped pimento-stuffed green olives

Instructions

1. Place eggs in a medium saucepan and cover with water. Bring to a boil
2. cover
3. remove from heat
4. and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water
5. cool
6. peel
7. and chop. Combine eggs
8. mayonnaise
9. black pepper
10. and paprika in a large bowl; mash with a potato masher or fork until smooth. Gently stir in olives. Refrigerate until serving.