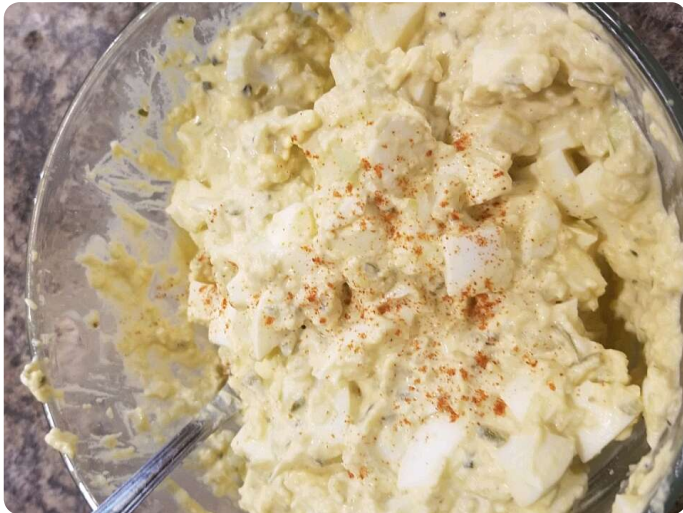




Loaded Egg Salad

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 30 mins

Description

I created this recipe using my favorite flavors from a loaded potato salad. Delicious, flavorful, and filling, this salad is one of my favorites.

Ingredients

- 8 ounces bacon - 4 stalks celery
- minced - ½ cup mayonnaise - ¼ cup minced yellow onion - 1 ½ tablespoons sweet pickle relish - 1 ½ tablespoons prepared yellow mustard - 2 teaspoons chile-garlic sauce (such as Sriracha®) - 1 ½ teaspoons dried dill weed - 1 teaspoon Worcestershire sauce - 1 teaspoon ground black pepper - ½ teaspoon paprika - ¼ teaspoon salt - 12 hard boiled eggs
- shells removed

Instructions

1. Place the bacon in a large skillet and cook over medium-high heat
2. turning occasionally
3. until crispy
4. about 10 minutes. Drain the bacon slices on paper towels and crumble once cooled. Mix bacon
5. celery
6. mayonnaise
7. onion
8. relish
9. mustard
10. chile-garlic sauce
11. dill
12. Worcestershire
13. black pepper
14. paprika
15. and salt together in a large bowl; add eggs. Break egg whites and yolks with a potato masher into the bacon mixture. Stir broken egg pieces into the salad. Cover bowl with plastic wrap and refrigerate at least 1 hour.
Cook's Notes: Eggs can be diced prior to adding to bowl rather than mashing
16. but it saves time to use a potato masher. Using relish made with Splenda(R) turns this into a great low-carb recipe.