

Basic Egg Salad

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6 [hard boiled eggs](#), finely chopped
1 stalk (rib) of celery, very finely chopped
1 green onion, very finely chopped
1/4 teaspoon seasoned salt
1/8 teaspoon freshly cracked black pepper
1/4 teaspoon cayenne or Cajun seasoning
Chopped fresh or dried parsley, *to taste*
2 teaspoons yellow mustard
1/4 to 1/2 cup mayonnaise, *to taste*

Chop eggs to desired texture. Add the celery, onion and seasonings; mix well. Stir in the two teaspoons of mustard and 1/4 cup of the mayonnaise, adding additional mayonnaise as desired. Cover and refrigerate for at least 2 hours before using.

Cook's Notes: I like my egg salad a little more on the dry side so I usually use no more than 1/4 cup of mayonnaise. Adjust that to your own taste.

Chopped Egg Sandwich: Prepare using 6 eggs, chopped coarsely into large chunks, about 1/4 cup of real mayonnaise, added while eggs are warm, and salt and pepper to taste. Serve while still warm on untoasted white bread. Makes about 3 generous sandwiches.

Olive and Egg Salad: Add pimento stuffed olives - anywhere from a couple tablespoons chopped to 1/3 cup or more depending on your own taste. The secret is to add a teaspoon of the brining liquid from the jar. Taste before adding the seasoned salt. I like about 12 of the large martini olives marinated in vermouth.

Avocado and Egg Salad: Add 1 to 2 pitted and mashed Hass avocados, and reduce mayonnaise to 1 to 3 tablespoons, or enough to moisten as desired.

Dilly Egg Salad: Add 1 tablespoon of minced fresh dill weed.

Bacon Egg Salad: Add 4 to 6 slices of cooked, chopped bacon.

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