

Anita's Egg Salad

Ingredients:

1-2 dozen hard-boiled eggs
Mayo (about ½ to 1 cup)
Dijon mustard (about 2-4 teaspoons)
Salt (about ¼ - ½ tsp.)
pepper (about 1/8 - ¼ tsp.)
Curry powder (about ½ -1 tsp.)
Fresh chives, chopped fine (about 2 - 4 tsp.)
Trickle of olive oil (about ½ - 1 Tbsp.)

Chop cold hard boiled eggs with pastry cutter. Add seasonings to taste and mix.

Optional additions: small amounts of one or more of the following: chopped parsley, dill, red onion, pickles, celery, Tabasco sauce.

This recipe is also useful as **deviled eggs**:

Half eggs (cut each egg in half lengthwise)

Remove yolks and place in medium bowl. Mash yolks with a fork and add ingredients above to taste. Pipe or spoon into halved cooked egg-whites.