

Our State eats

Published in the April 2017 issue of Our State

Easy Egg Salad

Yield: 2 cups.

- 8** hard-boiled eggs, peeled
- ½** cup mayonnaise
- ¼** teaspoon yellow mustard
- 2** tablespoons rice vinegar
- ½** teaspoon onion powder
- Salt and pepper to taste**

Chop eggs and place in a mixing bowl. In a separate bowl, whisk together mayonnaise, mustard, vinegar, and onion powder. Pour dressing over chopped eggs and mix well. Add salt and pepper to taste. Refrigerate egg salad 1 hour before serving.

“There’s nothing better than the taste of fresh, local eggs. I get mine weekly from Massey Creek Farms at the Greensboro Farmers Curb Market.” – Lynn Wells



Subscribe to the Our State Eats newsletter and get recipes weekly.
Go to ourstate.com/os-newsletters