

DELUXE EGG SALAD !

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INGREDIENTS:

- – 2 TBSP.Of softened butter at kitchen temperature
- .– 3 oz cream cheese at kitchen temperature.
- – 2 TBSP.Of minced celery.
- – 1 TBSP.Of Mayo, more if desired
- .– 1 t.Of grated onion.
- – 1 t.Of sugar
- .– 1/2 t.Of lemon juice.
- – 1/4 t.Of salt
- .– 1/8 t.Of pepper.
- – 6 hard-boiled eggs, I squished them with a fork.Croissants/Bread, you can use what you have.
- • OPTIONAL INGREDIENTS:
- – Paprika
- – Bacon.

DIRECTIONS:

– Step 1: Cream the butter and the cream cheese together in a medium bowl until creamy.

– Step 2: Stir in the celery, mayo, cinnamon, carrot, lemon juice, salt, and pepper until well mixed.

– Step 3: Stir in the eggs and blend well.–

Step 4: For 1 hour or more, cover and chill it in the fridge.

– Step 5: Serve on croissants or bread.

I HOPE YOU'LL ENJOY MAKING OUR RECIPES!!