



Creamy and tangy -- that's my egg salad. Two types of mustard and a splash of horseradish dress up the eggs for silky, savory satisfaction. Serve as a meal or as a dip.

Creamy Egg Salad

Egg salad is a funny food. I like it a lot but almost never think of making it. Well, that's about to change – right now! By including egg salad on my judesfood.com menu, the recipe will be front and center and will grab my attention whenever I'm searching for lunch or dinner ideas. Plus, egg salad is delicious for breakfast, so make enough for morning leftovers!

Ingredients

- 7 hard boiled eggs, coarsely chopped
- 1 generous Tablespoon of whole grain Dijon mustard
- 2 regular-sized Tablespoons creamy Dijon mustard
- 2 Tablespoons chopped chives (small pieces)
- 1 generous Tablespoon creamy horseradish
- ¼ cup mayonnaise
- Salt and pepper to taste

Boil and peel the eggs, and chop them coarsely. Use my recipe for perfectly cooked eggs.

Put the chopped eggs in a large bowl, and add the whole grain mustard, creamy mustard, and chives. Gently fold the mixture together, taking care not to squash the eggs.

Next, add the horseradish and mayonnaise, and again, fold in the ingredients until everything is evenly mixed. Take your time!

Salt and pepper to taste (about one-eighth of a teaspoon of each works well for me).

Refrigerate for at least an hour to allow the flavors to come together.

Serve on toast, crackers, bagels, in lettuce cups, or just dig in with a fork or spoon.

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