## **Egg Salad**

## http://userealbutter.com/2014/04/09/egg-salad-recipe/

4 eggs, hard boiled, peeled, and chopped 3 tbsps mayonnaise 1 tsp dijon mustard 8 green olives, chopped (I like the garlic-stuffed olives) salt to taste pepper to taste

**To boil the eggs:** Place eggs in a medium saucepan. Cover with enough cold water to have at least 1 inch of water above the eggs. Set the pan over high heat and bring to a boil. Boil for one minute. Turn off heat and cover the pan with a lid. Let sit for 12 minutes. Drain the hot water and run cold water over the eggs.

**Make the egg salad:** Mix the eggs, mayonnaise, mustard, and olives together. Season with salt and pepper to taste. Makes about 1 1/2 cups.