

# Classic Egg Salad

Recipe By *Sina Mizrahi*



Cooking and Prep:  05  
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Serves:  12

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat, Sukkot,  
Nine Days

**Diet:** Gluten Free, Low Carb,  
Sugar Free, Vegetarian,  
Pescetarian

**Source:** Relish by Binah  
Magazine

Getting positive feedback from readers who've tried and loved the recipes from these pages is immensely gratifying, especially when they are self-proclaimed "gourmet cooks" like Mrs. Fink. In her letter to Binah, Mrs. Fink wrote that although she loves cooking, she couldn't figure out three classic dishes: mashed potatoes, tuna salad, and egg salad. After following directions from the "Super Spuds" (Issue #367), she was finally able to produce the coveted "fluffy, melt-in-your-mouth, just perfect mashed potatoes." So **now we can check off mashed potatoes**, and move on to these **tuna** and egg salads. I hope they'll pass the taste test and become part of your recipe repertoire!

## Ingredients (8)

### Main ingredients

- 1 dozen hard-boiled eggs, peeled and finely diced
- 1/2 cup **Gefen Mayonnaise** (regular or low fat, not fat-free)
- 1 tablespoons **Reine de Dijon Dijon Mustard**

- 3 celery stalks, thinly sliced
  - 1/2 small red onion, peeled and finely cubed
  - 1/2 teaspoon **Haddar Kosher Salt**
  - 1/4 teaspoon black pepper
  - 1 tablespoon chopped cilantro
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## Start Cooking

### For the Egg Salad

1. In a medium bowl, mix all the ingredients together with a fork until well incorporated.
2. Serve with bread, crackers, or a leafy salad.