

This egg salad sandwich is moist without being too dry and has a nice flavor. The sweet pickles give it a great taste! Great for lunch!

Egg Salad Sandwiches



- 7 large eggs, hard-cooked and peeled
 - 1/2 cup diced celery
 - 1/2 cup diced sweet pickles
 - 1/2 teaspoon salt
 - 1/4 teaspoon ground pepper
 - 3 tablespoons mayonnaise
 - 8 slices sandwich bread
1. Slice the eggs in half. Remove three of the yolks and set aside.
 2. In a medium bowl, chop the remaining whites and yolks into small pieces. Add celery, sweet pickles, salt and pepper.
 3. In a small bowl, mash the three yolks with a fork. Add the mayonnaise and mix until creamy. Add the egg mayonnaise dressing to the chopped egg mixture. Stir to combine.
 4. Scoop some egg onto a slice of bread, cover with another slice, and cut into triangles. Repeat with remaining bread.

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How to perfectly boil an egg without the green ring around the yolk: Place eggs in a saucepan and add enough cold water to cover the eggs (an inch or more). Bring eggs to a boil, cover the pan, and remove from heat for 20 minutes. Drain and run cold water over the eggs to cool.

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Orange Punch

- 2 cups orange juice
- 1 cup grapefruit juice
- 2 cups club soda, seltzer, or ginger ale
- Orange slices

In a large punch bowl, mix the orange juice, grapefruit juice, and soda. Float orange slices on top. Served chilled.