



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **The Best Egg Salad**

**Yield: about 2 cups**

#### **Ingredients**

8 large eggs  
1 rib fresh celery, chopped  
2 scallions, sliced  
1 tbsp. packed chopped fresh dill  
2 tbsp. Greek yogurt  
2 tbsp. mayonnaise  
2-3 tsp Dijon mustard  
Pinch of salt  
Black pepper, to taste

Place the eggs in a single layer in the bottom of a saucepan, and cover them with enough cold water to rise an inch above the eggs. Place over high heat, and once the water has come to a boil, immediately remove the pan from the heat and cover with a lid. Let the eggs sit in the hot water for 10 minutes, then drain the eggs. Peel them under cold, running water.

Roughly chop the eggs, then mix with the remaining ingredients. Chill the egg salad for a few hours, then serve on crackers or in sandwiches. Enjoy!

***Credit: [fifteenspatulas.com](http://fifteenspatulas.com)***