

FROM THE KITCHEN OF...

# **& BIRDY PRETZELS**

## **CLASSIC EGG SALAD**

### **INGREDIENTS**

<b>1</b>	<b>LB</b>	<b>HARD-BOILED EGGS, CHOPPED</b>
<b>5.5</b>	<b>OZ</b>	<b>MIRACLE WHIP</b>
<b>.5</b>	<b>OZ</b>	<b>YELLOW MUSTARD</b>
<b>.2</b>	<b>OZ</b>	<b>DURKEE'S FAMOUS SAUCE</b>
<b>1/16</b>	<b>TSP</b>	<b>CAYENNE PEPPER</b>
	<b>TO TASTE</b>	<b>FLAKEY SEA SALT</b>
	<b>TO TASTE</b>	<b>FRESH CRACKED BLACK PEPPER</b>

**SERVINGS: 4-6**  
**TIME TO PREP: 20 MINUTES**

### **DIRECTIONS**

- **ROUGH CHOP HARD-BOILED EGGS AND PUT INTO MIXING BOWL.**
- **TO YOUR MIXING BOWL ADD IN THE REMAINDER OF THE INGREDIENTS AND MIX.**
- **ONCE YOUR MIXTURE IS FULLY MIXED, TASTE AND ADJUST SEASONINGS AS NEEDED.**
- **SERVE ON FRESH WHITE BREAD OR WITH CRACKERS & ENJOY!**

### **TIPS & TRICKS**

- ✓ **DRIZZLE CHILI CRUNCH OIL OVER IT FOR A SPICY KICK.**
- ✓ **FOR A CARB FREE OPTION, ADD A SCOOP TO HALF AN AVOCADO, SERVE IN A LETTUCE CUP OR WITH SLICED SALAMI.**