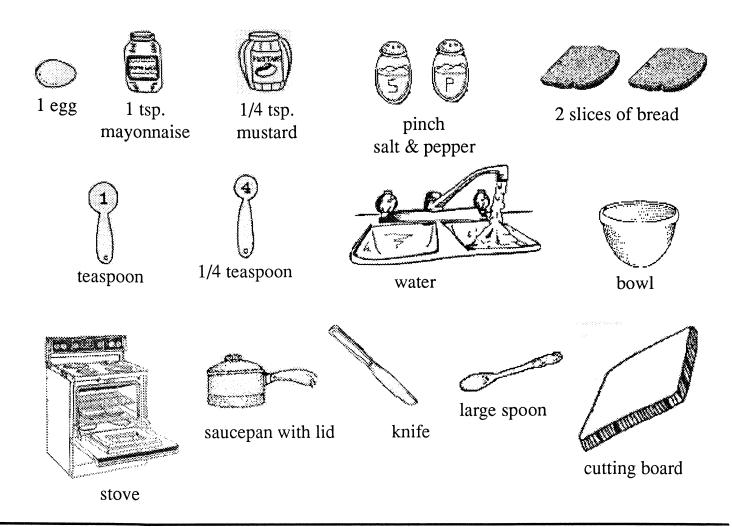
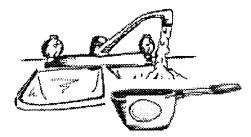
Egg Salad Sandwich

You Need:



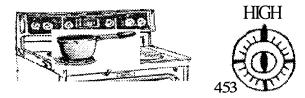




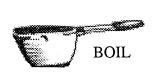


Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.

2.

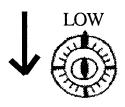


Put pan on stove. Turn heat to HIGH.

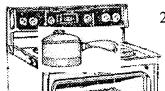








Bring to a boil. Cover with lid. Turn heat down to LOW.



20 minutes



OFF

Simmer 20 minutes. Turn stove OFF.

3.





Remove lid. Run cold water over the egg until cool enough to handle.

4.

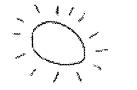


Roll the egg between palms of hands.

5.







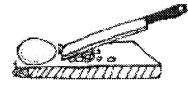


Peel off egg shell. Rinse off egg under water.

6.



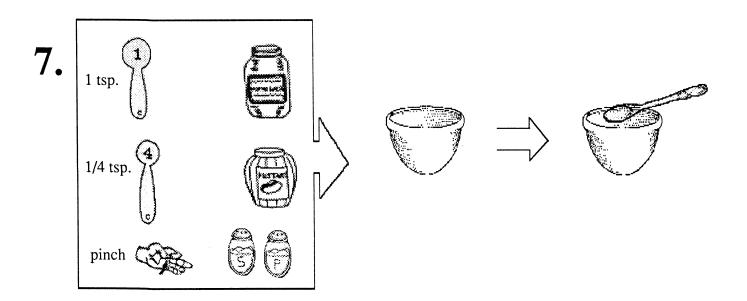




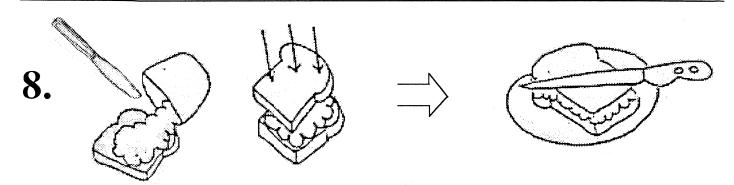




Take egg and place on cutting board. Chop into small pieces with a knife. Put egg in a bowl.



Add 1 tsp. mayonnaise and 1/4 tsp. mustard to bowl. Salt and pepper to taste. Stir until mixture is smooth.



Spread egg mixture on one slice of bread and top with another slice of bread. Cut in half. Serve.

EGG SALAD SANDWICH

You Need:

1 egg 1 tsp. mayonnaise 1/4 tsp. mustard pinch salt & pepper 2 slices bread water saucepan with lid bowl knife teaspoon large spoon 1/4 teaspoon cutting board

- 1. Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.
- 2. Put pan on stove. Turn heat to HIGH. Bring to a boil. Cover with lid. Turn heat down to LOW. Simmer 20 minutes. Turn stove OFF.
- 3. Remove lid. Run COLD water over the egg until cool enough to handle.
- 4. Roll the egg between palms of hands.
- 5. Peel off eggshell. Rinse off egg under water.
- 6. Take egg and place on cutting board. Chop into small pieces with knife. Put egg in bowl.
- 7. Add 1 tsp. mayonnaise and 1/4 tsp. mustard to bowl. Salt and pepper to taste. Stir until mixture is smooth.
- 8. Spread egg mixture on one slice of bread and top with another slice of bread. Cut in half. Serve.