

EGG SALAD PICKLE BOATS



SERVING SIZE

3



INGREDIENTS

ITEM

Eggs Large
Ice
Approved Mayo
Dijon Mustard
Red Onion, Minced

QUANTITY

6
2 Cups
½ Cup
2 Tbsp.
½

ITEM

Dill Dried
Celery Salt
Black Pepper
Hot Sauce
Large Dill Pickles (Halved and
Slightly Hollowed)

QUANTITY

1 Tsp.
1 Tsp.
1 Tsp.
1 Tsp.
6



PREPARATION

- Bring a pot of water to a boil, add the eggs, and cook for 10 minutes.
- Transfer the eggs to an ice bath and let them cool completely. Peel once cooled.
- Chop the eggs into a bowl and mash to your preferred texture.
- Stir in mayo, Dijon mustard, red onion, dill, celery salt, black pepper, and a splash of hot sauce. Add more mayo if needed for creaminess.
- Slice the dill pickles in half lengthwise and scoop out a small hollow in each half.
- Fill the pickle "boats" with the egg salad mixture.
- Serve right away or chill for a refreshing snack!