

Shrimp Egg Salad

- 4 – 6 hard boiled eggs, chopped (still warm - not cold and not steaming hot)
- 4 tablespoons Hellmann's real mayonnaise (your call on amount of mayo)
- ½ teaspoon dried dill (or if you have fresh use a little bit more)
- 1 6 oz. can of whole tiny shrimp, drained
- Salt and pepper to taste
- 1 teaspoon of Dijon mustard or spicy brown mustard (totally optional, I don't usually do this – but if you want a little zing.)

Add chopped eggs to a medium-sized bowl. The eggs really need to be warm so that the yolk and the mayonnaise mix well and achieve a creamy consistency.

Drain the canned shrimp and add to your chopped egg. Add dill, mayonnaise, and salt and pepper. The amount of mayonnaise you use is entirely up to you. Some people enjoy a very creamy egg salad and others prefer a drier egg salad. This part of the recipe is to be determined by you and how many eggs you are using (I generally use about a tablespoon of mayonnaise per egg).

Mix well and taste. Adjust salt and pepper if necessary. Refrigerate for an hour or until egg salad is cold.

Some helpful hints for you...

For an appetizer (or even just to be super fancy for your friends), serve on crackers with sliced green olives and a sprinkle of paprika.

For a yummy lunch, serve on either toasted bagels (NY and even NJ bagels preferred), toasted English muffins or your favorite roll.

If you are a celery fan, throw in some chopped celery too!

Don't use a mushroom slicer to chop your eggs....