

EGG SALAD RECIPE

Posted on April 19, 2024 by admin

Follow our easy, step-by-step, photo illustrated instructions to learn how to make this quick and easy Southern style Egg Salad recipe. Printable recipe included.



Our easy Egg Salad recipe makes the perfect sandwich. Just toast your bread and spread on a nice layer of egg salad. Light and delicious.



Here's a great way to use up those leftover Easter Eggs you might have. I'm actually putting this recipe together on Easter Sunday afternoon of 2021, so I might have Easter on my mind today.

It was always fun as a young kid to dye eggs for our Easter egg hunts at the church and at home around this time of year.

Mama would buy one of those PAAS Easter Egg Kits with the little tablets of color and help me dye our eggs each year. She never got fancy with any type of designs, but it's one of my great memories of being in the kitchen with her as a youngster.

She made egg salad every now and then. And, she used her homemade pickles which always seemed to make all of her recipes that used pickle relish that much better.

As I mention below, there are hundreds of ways to boil and peel eggs. Just use the method that works best for you. I didn't get into any of those here.

Egg Salad Sandwiches are great so I hope you'll try our recipe soon.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!



Egg Salad Recipe – You'll need these ingredients.



Boil your eggs.

You'll find 101 different BEST ways to boil and peel eggs if you start looking for them. I'm not going to get into any of those here. Just use the method that works best for you.



Peel your boiled eggs.

Same goes for the best way to peel those eggs. Lots of different opinions on how it should be done. So again, just use the way that works best for you. Smile.



Place all the eggs in a large bowl and chop them up as fine as you desire. I use a fork to mash them up.



Add 1/4 cup of sweet pickle relish.



Add 1/4th teaspoon of Salt.



Add 1/4th teaspoon of black pepper.



Add 1/2 cup of Duke's Mayonnaise.



Gently stir everything together until well combined.

Taste the mixture to see if it needs any more of the salt, pepper, pickles or mayo. Adjust to suit your taste.



Enjoy!