

RACY WASABI EGG SALAD

- 6 eggs
- 2 Tbsp mayonnaise
- 2 Tbsp **TSG Racy Wasabi Raspberry Mustard**
- 1 Tbsp pickle relish
- salt & pepper, to taste

1. Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.
2. In a large bowl, combine the egg, mayonnaise, mustard, dill, paprika, onion and salt and pepper. Mash well with a fork or wooden spoon.
3. Serve on bread as a sandwich or over crisp lettuce as a salad.