

Easy Classic Egg Salad

A creamy, flavorful favorite—perfect for BBQs, sandwiches, or home-style side dishes.

Estimated Yield: Serves 6–8

Ingredients

- 10–12 large eggs
 - 1/2 cup mayonnaise
 - 1 tablespoon yellow mustard (*optional*)
 - 1 tablespoon sweet pickle relish (*optional*)
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon onion powder
 - Salt and pepper to taste
 - Optional: 4 slices cooked bacon, chopped for garnish
 - Optional: 2 green onions, chopped for garnish
 - Optional: Paprika for garnish
 - Optional: Dash of lemon juice for brightness
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Instructions

1. **Boil the eggs:** Place eggs in a large saucepan and cover with water. Bring to a boil, then turn off heat and cover. Let sit for 10–12 minutes.
2. **Cool and peel:** Transfer eggs to an ice bath. Once cool, peel and chop eggs.
3. **Prepare dressing:** In a large bowl, mix mayonnaise, mustard (if using), relish (if using), garlic powder, onion powder, salt, and pepper. Add a splash of lemon juice if desired.
4. **Add eggs:** Gently fold chopped eggs into the mixture.
5. **Optional texture tip:** Mash some eggs while leaving others in chunks for a creamy-yet-textured salad.

6. **Taste and adjust** seasoning as needed.
7. **Chill:** Cover and refrigerate overnight for deeper flavor (optional but recommended).
8. **Garnish before serving** with bacon, green onions, or a sprinkle of paprika.
9. **Serve cold** as a side dish, sandwich filling, or with crackers at your next BBQ or casual meal.

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