

# Egg Salad Sandwiches

## INGREDIENTS

8 eggs (hard boiled)  
1 tablespoon mayonnaise  
2 tablespoons prepared  
Dijon-style mustard  
1 teaspoon dried dill weed  
1 teaspoon paprika  
1/2 red onion, minced  
salt and pepper to taste

## DIRECTIONS

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.

In a large bowl, combine the egg, mayonnaise, mustard, dill, paprika, onion and salt and pepper. Mash well with a fork or wooden spoon. Serve on toasted Onion Dill Bread from **FLANAGAN'S BREAD** as a sandwich

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