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Face Egg Salad Sandwiches



Ingredients

7 eggs
2tsp mustard
1 ham, sliced
¼cup mayonnaise
½tsp salt
½tsp pepper

Preparation

- 1 In a saucepan, bring to boil the eggs with water. Then cook without the lid for 2 minutes.
- 2 Cover and remove from heat. Set aside for 10 minutes.
- 3 Place the eggs in a bowl under cold running water. Then peel the eggs.
- 4 Slice two eggs and set aside slices for the eyes.
- 5 Put remaining pieces in a bowl and add the unsliced eggs. Mash them with fork.
- 6 Add mayonnaise, salt, pepper and mustard and combine until well distributed.

Cooks Note
