Posted on 4 September 2013

by ewfood

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