

Onion and Egg Salad

Use as a spread on crackers or between two slices of toast.

Serves 4

8 large hard-boiled eggs, chopped roughly
1/2 medium red onion, finely chopped
1/4 cup 1000 Island dressing
1 tbsp fresh chopped Italian parsley
2 tsp Sriracha® Sauce
2 tsp Dijon Mustard
To taste Sea salt
To taste Freshly ground black pepper
8 slices of bread or crackers

1. In a large bowl, combine chopped eggs, onion, dressing, parsley, Sriracha® sauce, and mustard. Use salt and pepper to taste.
2. Keeps for 2 days in a covered container refrigerated.
3. Divide between for pieces of bread and top with lettuce, cheese if desired. I like to cut on diagonal.
4. If using as a spread, take a 2-cup bowl, line with plastic wrap with overhang, press salad into bowl, refrigerate for 1 hour, then turn upside down and unmold on a serving plate. Decorate with chopped parsley and surround with crackers.