

BLEU'S EGG SALAD

INGREDIENTS:

- **6 large eggs**
- **1/3 cup small-dice celery (maybe more)**
- **1/3 cup Blue Plate Mayonnaise**
- **2/3 tablespoons dill pickle relish**
- **2 teaspoons Zatarain's Creole Mustard**
- **1/2 teaspoon kosher salt, plus more as needed**
- **1/4 teaspoon freshly ground black pepper, plus more as needed**
- **1/4 teaspoon of white granulated cane sugar**
- **1/2 tablespoon of non-Pareil Capers**

INSTRUCTIONS:

Fill a pot that covers your eggs by about two inches. Remove the eggs and bring the water to a boil. Put a few dashes of Heinz Gourmet Tarragon Vinegar in the water. Once the water begins to boil, carefully drop in the eggs and leave them for 10-12 minutes. For easy peeling, give the eggs an immediate ice bath after the cooking time is completed.

When the eggs are cooked, cooled, and peeled, get all the ingredients assembled and first, depending on how course you want your eggs, dice them with a knife or grade them with a very wide grader and place them in a large mixing bowl. Start with the Blue Plate Mayonnaise and start adding all the other ingredients. When the consistency gets to your liking, start tasting it and balance it out for the great finished salad. Eat it your way and do not look back. Please enjoy!

Bleu