

Sam's Egg Salad

- Eggs, as many as you'd like
- Mayonnaise
- Dijon Mustard
- Freshly Ground Pepper



Bring water to a boil, carefully add eggs and boil for 15 minutes. Move pan to sink and run cold water over eggs, long enough to make the eggs easier to handle.

Peel and quarter eggs. Dice in a bowl until diced to your liking.

Add mayonnaise, mustard and pepper and stir together.

Pile on bread, slice and enjoy! Store egg salad in covered container in refrigerator.