

# Egg Salad



- 6 hard boiled, Spellcast Farm duck eggs
- 1/3 cup mayonnaise
- 1/4 teaspoon freshly ground pepper
- 1/8 teaspoon sweet curry powder
- 1 teaspoon Dijon mustard
- a tiny pinch of kosher salt

Peel the eggs & separate the whites from the yolks. Add the yolks to a mixing bowl & mash them with a fork. Finely chop the egg whites & add them to the yolks.

In a separate, small mixing bowl whisk the mayonnaise, pepper, sweet curry powder, Dijon mustard & salt together. Add the dressing to the chopped eggs & stir to combine.

Serve immediately, or store in an airtight container, refrigerated for up to a week.

Makes 2 cups

Adapted from The Parsley Thief: <http://www.theparsleythief.com/2010/04/egg-salad.html>