Simple Egg Salad Sandwich

Total Time: 15 min
Prep Time: 15 min
Makes: 4 servings

what you need

6 hard-boiled EGGS, peeled and chopped
1 Tbsp. lemon juice
1/4 cup mayonnaise
1 Tbsp. yellow mustard
1/4 tsp. salt
1/4 tsp. pepper
1/2 cup finely chopped celery
1/4 cup thinly sliced green onions
8 slices rustic wheat bread
4 lettuce leaves

make it

CHOP eggs.

MIX lemon juice, mayonnaise, mustard, salt and pepper in medium bowl.

ADD chopped eggs, celery and green onions; mix well.

REFRIGERATE covered, to blend flavors.

SERVE on wheat bread with lettuce leaves.

For more tips and recipe ideas, visit IncredibleEgg.org
**Bunnies’ Tres Leches Mini Cakes**

Total Time: 40 min  
Cook Time: 22 min  
Prep Time: 18 min  
Makes: 12 servings

**what you need**

- 12 4 oz. ramekins  
- Nonstick cooking spray  
- 1 box white cake mix (16.25 oz)  
- 1 1/4 cups water  
- 1/3 cup vegetable oil  
- 4 EGGS  
- 1 1/2 cups strawberries, chopped  
- 1 cup canned sweetened condensed milk  
- 1 cup canned fat-free evaporated milk  
- 1/4 cup low-fat milk  
- 1 cup heavy whipping cream  
- 1 1/2 Tbsp. granulated sugar  
- 1/2 tsp. vanilla extract  
- 12 sliced strawberries for garnish

**make it**

**PREHEAT** oven to 350°F. **SPRAY** twelve 4 oz. ramekins with nonstick cooking spray. **SET** aside.

**COMBINE** cake mix, water, vegetable oil and eggs in a large bowl. **WHISK** to combine ingredients. **FOLD** in strawberries and pour mixture into prepared ramekins. **BAKE** for 20-22 minutes or until a toothpick inserted comes out clean. Let **COOL** completely.

**WHISK** together condensed milk, fat-free evaporated milk and low-fat milk in a medium bowl for the milk topping. **POKE** holes in the cakes thoroughly using a fork. **SPOON** 4 tablespoons of mixture over each cake. **COVER** with aluminum foil and **REFRIGERATE** for at least 2 hours to overnight to allow the liquid mixture to soak in.

**PLACE** whipping cream, sugar and vanilla in the bowl of a stand mixer. **WHIP** until stiff peaks form. **SPREAD** evenly over top of the cake. **GARNISH** each cake with 1 sliced strawberry.

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Captain’s Eggs Neptune

Total Time: 30 min  
Cook Time: 15 min  
Prep Time: 15 min  
Makes: 8 servings

what you need

- 1 Tbsp. distilled white vinegar
- 1 tsp. plus 1/8 tsp. salt
- 8 EGGS
- 3 EGGS yolks
- 1/4 cup water
- 1 Tbsp. orange juice
- 1 1/2 tsp. lemon juice
- 1/2 cup cold butter cut into 16 pieces
- 1/2 tsp. orange zest
- 2 Tbsp. softened butter
- Pinch ground red pepper
- 4 English muffins, split and toasted
- 8 oz. smoked salmon, sliced into 1 oz. pcs
- 2 Tbsp. chopped dill

make it

HEAT 2 to 3 inches of water, vinegar and 1 teaspoon salt in large saucepan or deep skillet to boiling. ADJUST heat to keep liquid simmering gently. BREAK eggs, one at a time, into small bowl. HOLD dish close to surface of pan and SLIP egg into water.

COOK eggs until whites are completely set and yolks begin to thicken but are not hard, 3 to 6 minutes. Do not stir. LIFT eggs from water with slotted spoon; DRAIN well on platter lined with paper towels. KEEP warm.

WHISK egg yolks, water, orange juice and lemon juice in a small saucepan until blended. COOK over low heat, whisking constantly, until mixture is foamy and small bubbles appear alongside of pan. WHISK in cut up butter, one piece at a time, until butter is melted and sauce is thickened. REMOVE pan from heat immediately. WHISK in orange zest, remaining 1/8 teaspoon salt and red pepper.

SPREAD muffin halves with remaining 2 tablespoons softened butter. ARRANGE muffin halves on plates and TOP with salmon. PLACE one egg over salmon, TOP with sauce and SPRINKLE with dill.

For more tips and recipe ideas, visit IncredibleEgg.org
Deviled Egg Chicks

Total Time: 2h 15min
Chill Time: 2h
Prep Time: 15 min
Makes: 12 servings

what you need

12 hard-boiled EGGS, peeled
1/3 cup mayonnaise
2 tsp. yellow mustard
1/2 tsp. salt
24 mini chocolate chips
1 baby carrot, cut into 12 small pieces

make it

SLICE a small portion off the bottom (wide portion) of the egg white so that it can stand upright. CUT approximately 1/4th off the top of the egg (enough to expose the yolk).

REMOVE the egg yolks, being careful not to tear the egg whites.

PLACE yolks in a medium bowl. STIR mayonnaise, mustard and salt into yolks until well blended.

REFRIGERATE egg yolk mixture 2 hours or until well chilled.

FILL each egg white with some of the egg yolk mixture, rounding off the top of the mixture for the “chick’s” head. For each “chick,” USE 2 mini chocolate chips for eyes and a piece of the carrot for a beak.

REFRIGERATE until ready to serve.

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Sister Mary’s Heavenly Deviled Eggs

Total Time: 30 min
Prep Time: 30 min
Makes: 24 servings

what you need

- 14 hard-boiled EGGS
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 1/2 tsp. Dijon mustard
- 1 tsp. fresh lemon juice
- 1/4 tsp. ground pepper
- 1/3 cup crumbled cooked bacon
- 1/4 cup finely shredded sharp Cheddar cheese (1 oz.)
- 2 Tbsp. chopped fresh chives

make it

CUT eggs lengthwise in half. REMOVE yolks to medium bowl. RESERVE 24 white halves. Finely CHOP remaining 4 white halves and set aside.

MASH yolks with fork. ADD mayonnaise, sour cream, mustard, lemon juice and pepper; mix well. ADD chopped egg whites, bacon, cheese and chives; mix well.

SPOON 1 heaping tablespoon of yolk mixture into each reserved egg white half. REFRIGERATE, covered, to blend flavors. SPRINKLE with paprika just before serving, if desired.

For more tips and recipe ideas, visit IncredibleEgg.org
Eve’s Guac Deviled Eggs

Total Time: 15 min
Prep Time: 15 min
Makes: 24 servings

what you need

- 12 hard-boiled EGGS
- 1 ripe avocado
- 1/4 cup sour cream
- 1 tsp. salt
- Dash Tabasco sauce
- Garnish
- 12 tortilla chips
- 1/2 cup salsa

make it

CUT hard-boiled eggs in half length-wise. SPOON out yolks and PLACE into a resealable bag. SET egg white halves onto a plate.

ADD avocado, sour cream, salt and Tabasco to bag of yolks. SEAL bag and MASH together with hands until completely MIXED.

SNIP one corner of the bag and PIPE into the egg white halves creating a small mound.

GARNISH with 1/2 piece of tortilla chip and drops of salsa and SERVE.

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