

# Egg Salad or Chicken Salad

- 6 eggs, hard boiled <sup>[1]</sup> or 10 ounces of chicken parboiled
- 1 stalk of celery, diced (can replace with about 1/3 of a leek, diced and steamed briefly)
- 1-1/2 tablespoons mayonnaise or Greek yogurt
- 1 tablespoon minced chives
- 1 tablespoon lemon juice or white vinegar
- 1 tablespoon of pickle relish, or a small minced pickle
- salt and pepper to taste
- paprika to taste
- ground mustard to taste

Peel the eggs and dice (or dice the chicken).

Mix in all other ingredients. Chill in fridge before serving.

Serves: 4 (on sandwiches or beds of lettuce)

Preparation time: 20 minutes (prepare in advance)

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[1] <http://kitchen.unseelie.org/.9>