

The Best Egg Salad I've Ever Had [from [Joy the Baker](#)]
<http://pajamachef.wordpress.com/2011/03/01/the-best-egg-salad/>

Ingredients:

- 8 hard boiled eggs, peeled and chopped into medium-sized pieces
- 1/4 cup mayonnaise
- heaping teaspoon whole grain dijon mustard
- 1 teaspoon dried tarragon
- 2 teaspoons dried parsley
- 2 tablespoons finely diced sweet onions
- 2 teaspoon fresh lemon juice
- 1 teaspoon fresh lemon zest
- salt and pepper to taste

Directions:

Combine eggs, mayonnaise, dijon mustard, herbs, onion, and lemon juice/zest in a bowl. Stir together with a fork, breaking up the egg. Season with salt and pepper to taste. Serve with crackers or on bread. You can store the leftovers in the refrigerator for 3-4 days.

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