**[Carol’s Deviled Easter Eggs and Easter Egg Salad Sandwiches](http://zradio.org/quick-family-recipes/easter-eggs-two-ways/%22%20%5Ct%20%22_blank)**

Happy Easter Week! Since the kids will be hard at work dying all those Easter eggs this week, I thought it would be fun to share a Quick Family Recipe that included hard boiled eggs. This is my recipe for Egg Salad stuffed deviled eggs that you can bring with you to your family’s Easter celebration. In my family, the one with kids always brought the deviled eggs to our family dinner, so that it would help get rid of all those extra hard boiled eggs that we dyed.

What makes this recipe unique is the flavor combination of adding in green olives and dill relish to the mix. It adds this amazing salty and vinegar flavor that takes your eggs to an entirely new level! You can easily convert this recipe into Egg Salad and make sandwiches for lunch this week, too.

I’m hoping this week’s recipe brings your family many wonderful memories in the kitchen like it did for my momma and me when I was growing up! She always had me help remove the yolks from the hard boiled eggs for the deviled eggs once she had cut them in half. “Be careful,” she would always say. I think she was trying to teach me patience, because you have to carefully remove the yolk or you split the egg white, which doesn’t make for the best presentation. I’d end up butchering those poor eggs. The good thing was she’d always make extras and she would salvage the ones that weren’t too bad by using the filling as a glue to fix them. I’m pretty sure you could tell which ones were hers and which ones were mine, but I’m grateful that she spent so much time teaching me even though it would have been so much easier just to do it herself. That’s what I love about my momma…everything was a teachable moment and about making good memories.

**Ingredients:**

* 6 Hard Boiled Eggs
* Mayonnaise
* Yellow Mustard
* Dill Pickle Relish
* Sliced Green Olives with Pimentos
* Paprika
* Salt and Pepper

(Feel free to double, triple and so on as needed.)

**How to Make:**

**Deviled Eggs –**

* Peel your eggs. I usually run them under cold water to help speed up this process.

**Helpful Hint:**A trick for easy peeling your hard boiled eggs is to pierce the bottom of each egg with a clean pin or a needle before throwing them into the water. My friend Cameo said another good tip, besides using older eggs, would be to wait until your water comes to a complete boil before adding in your eggs. Me? Well I’m a kitchen gadget girl and I love my egg cooker. It does all the work for you. Mine cooks 7 eggs at a time and I can be busy doing other work around the house instead of worrying about a boiling pot. It beeps when it’s done and I add in more eggs. I’m not sure if I’m lazy or smart or a combination of both, but my egg cooker makes my life so much easier!

* Cut your eggs in half.
* Remove yolks and place in a bowl.
* In the same bowl mash together, 1 heaping tsp of mayonnaise, 1 tsp of yellow mustard, 1 tsp of dill pickle relish, 1 tsp sliced green olives with pimentos and 1/2 tsp salt and pepper. If you don’t feel like your mixture is creamy enough, add more mayo or a splash of relish or olive juice until you get the consistency you want.
* Spoon mixture back into each egg white and sprinkle paprika over the top!
* Serve on a cute little platter and enjoy! :)

**To Make Egg Salad:**

* Peel the 6 eggs, and then I use an egg slicer to slice the egg and then again across the opposite way to create tiny pieces. You can also use a knife to chop your eggs. Egg Slicers allow a cleaner, more uniform cut, so that’s why I prefer it.
* Same list of ingredients from the top, except you change everything to tablespoons. In the same bowl as your sliced eggs, mix together 1 heaping tbsp of mayonnaise, 1 tbsp of yellow mustard, 1 tbsp of dill pickle relish, 1 tbsp sliced green olives with pimentos and 1/2 tbsp salt and 1/2 tbsp pepper. This time instead of sprinkling over the top, you are going to add in 1 tbsp of paprika. If you don’t feel like your mixture is creamy enough, add more mayo or a splash of relish or olive juice until you get the consistency you want.
* Serve on your favorite bread. My favorite is the rye bread or sunflower seed bread from the Publix bakery!:)

Happy Egg Hunting, y’all…Enjoy!

We’d love to see pictures of your cute kids dying eggs and making this recipe. Share them using #ZRecipes.

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Originally posted on [Carolbake.com](http://carolbake.com/).