

EGG SALAD BOATS

SERVES 6

- CUT ALONG
THIS LINE
- 12 hard-cooked eggs, chopped*
 - 1 teaspoon dill weed
 - 3/4 teaspoon celery salt
 - 1/2 teaspoon pepper
 - 5 tablespoons sweet pickle relish
 - 2 tablespoons mayonnaise
 - 3 tablespoons sour cream
 - 2 tablespoons spicy mustard
 - 1/4 teaspoon hot sauce
 - 4 tablespoons olives, chopped
 - 6 Kaiser rolls

Combine Eggs, dill weed, celery salt, pepper, sweet relish, mayonnaise, sour cream, spicy mustard, hot sauce, and olives; mix well.

Set aside.

Cut out a circle in the middle of the Kaiser roll. Keep the center of the roll to serve with the egg salad boat.

Fill the roll with the egg salad mixture and place the center of the roll on the side.

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