

Cucumber Basil Egg Salad

By Dorothy Zehnder

- 6 hard cooked eggs, diced (2 cups)
- $\frac{3}{4}$ cup cucumbers, seeded and diced
- $\frac{1}{4}$ cup shallots, minced
- $\frac{1}{2}$ cup green onion (green part only – sliced)
- 3 tablespoons lightly packed chopped fresh basil
- $\frac{1}{3}$ cup mayonnaise
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon freshly ground pepper

Gently combine the eggs, cucumbers, shallots, green onions, and basil in a medium bowl. Stir in the mayonnaise, salt, and pepper. Spread on your favorite savory bread. You can store the egg salad in a covered container in the refrigerator for up to 3 days.

****Note from Dorothy: This recipe is so easy and tasty. Perfect for any occasion when you find yourself with too many hard-boiled eggs.*