



Features #1 Veggie Power Star Watercress

Open Faced Egg Salad Sandwiches with Watercress

4 to 5 eggs
2 Tablespoons fine chopped chives or green onions
1 Tablespoon fine chopped celery leaves
3 Tablespoons mayonnaise
1 teaspoon white wine vinegar
1 teaspoon Dijon mustard
1 Tablespoon sweet relish
Salt; Ground black pepper to taste
2 Tablespoons soft butter
4 slices dark rye or raisin bread slices
1 small bunch watercress, leaves removed
Paprika as desired
Serve with: Halved red peppadew peppers; black olives as desired

Place eggs in single layer in large pot; cover with cold water; bring to boil over medium high heat; remove pot from heat; cover; rest for about 10 minutes.

Drain water from pot; shake pot to crack egg shells. Cover eggs with cold water; swish around; drain; cover with cold water again; set aside for about 20 minutes. Peel eggs. Coarsely chop eggs.

In a medium sized bowl, combine chives, celery leaves, mayonnaise, vinegar, mustard, and sweet relish. Fold in chopped eggs. Season with salt and black pepper.

To serve: Lightly spread butter over bread slices. Sprinkle slices with watercress leaves; top with dollops of egg salad; season with paprika; sprinkle with additional watercress leaves. Serve with halved or chopped peppers and black olives. Serves: 4

Cook's Note: You can purchase watercress in bunches in the produce department. You will need to remove the leaves from their long stems. The leaves are also now available in bags in the produce department. Toasted bread can also be used for the recipe.

For More Information: See <http://www.saveur.com/article/Recipes/Knife-and-Fork-Egg-Salad-Sandwiches-with-Chives>

About the Recipe: Enhance your favorite egg salad by adding a bed of the number one vitamin dense veggie, watercress. The leaves are bright green with a light peppery flavor and perfect to brighten the flavor of this sandwich.