

Klasik Yumurta Salatas?

Classic American egg salad recipe with perfectly hard-boiled eggs, creamy mayonnaise, and fresh herbs. Ready in 25 minutes, perfect for sandwiches.

10	15	25	4	Easy
HAZIRLIK DK	Pİ?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

Klasik Yumurta Salatas?

Malzemeler

- 8 egg
- 1 cup mayonnaise
- 1 cup dill
- 1 cup fresh chives
- 2 tbsp dijon mustard
- 1 tbsp fresh lemon juice
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 4 leaf lettuce

Yapılı???

- Cook the eggs**

Place 8 eggs in a large saucepan and cover with cold water by 2 inches. Bring to a rolling boil over high heat, about 8-10 minutes.
- Remove the pan from heat immediately when water reaches a full boil. Cover and let eggs stand in the hot water for exactly 12 minutes for firm but creamy yolks.
- Transfer eggs to a bowl of ice water using a slotted spoon. Let cool completely for 10 minutes until no longer warm to the touch.
- Prepare the salad**

Peel the cooled eggs under cool running water, starting from the wider end. Pat dry with paper towels and chop into 1/2-inch pieces using a sharp knife.
- Transfer chopped eggs to a large mixing bowl. Add 1 cup mayonnaise, 2 tablespoons mustard, and 1 tablespoon vinegar.
- Add 1 cup diced celery and fold gently with a rubber spatula to combine, being careful not to mash the eggs too much.
- Season with 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon paprika. Mix gently until evenly distributed.
- Cover and refrigerate for at least 1 hour before serving to allow flavors to meld. Garnish with 4 lettuce leaves when ready to serve.

?puçlar?

Use eggs that are at least one week old for easier peeling - fresh eggs have whites that stick stubbornly to the shell.

Start eggs in cold water and bring to a rolling boil, then immediately remove from heat and let stand covered for 10 minutes for perfectly cooked centers.

Transfer hot eggs immediately to an ice bath to stop cooking and prevent the gray-green ring around the yolk that indicates overcooking.

Chop eggs with a sharp knife rather than mashing to maintain better texture and prevent the salad from becoming mushy.

Add mayonnaise gradually and mix gently to avoid breaking down the egg pieces too much while achieving your desired consistency.

Season with salt and pepper at the end, tasting and adjusting as needed since egg salad often requires more seasoning than expected.

Chill the finished salad for at least 30 minutes before serving to allow flavors to meld and achieve the best texture.

Store in an airtight container and consume within 3-5 days, keeping refrigerated at all times for food safety.