



# Eli Zabar's Egg Salad Sandwich

from [cooking.nytimes.com](https://cooking.nytimes.com)

🕒 30 minutes    🍽️ 1 serving

## Ingredients

8 large eggs

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1/3 cup mayonnaise

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Salt

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pepper

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1 tablespoon chopped fresh dill

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4 slices bread

## Directions

- 1** Put the eggs in a medium pan and cover them with cold water. Bring to a boil, reduce heat to medium-low, and simmer 10 minutes. Place pan in the sink under cold running water until the eggs are cool.
- 2** Peel the eggs. Remove the yolks from 4 of them (save the whites for another use). Chop the 4 yolks with the 4 remaining whole eggs.
- 3** In a medium bowl, gently and quickly mix the chopped eggs, mayonnaise, and salt and pepper to taste. Add the dill, mix the egg salad once more, and make into sandwiches.