



HERBED EGG SALAD WITH CALENDULA PETALS

*(Calendula officinalis was named Herb of the Year 2008
by the International Herb Association)*

12 hardboiled eggs chopped
1/2 cup Best Foods mayonnaise
2 teaspoons Dijon-style mustard
1/2 cup thinly sliced green onions or minced onion
2 tablespoons freshly snipped chives
2 tablespoons freshly snipped dill leaves
1/2 teaspoon Hungarian paprika
Salt and freshly ground pepper to taste
1 handful fresh calendula petals, coarsely chopped
Calendula petals, chives, dill and paprika for garnish

Combine the ingredients in a large bowl.

Mix well. For a beautiful presentation, serve on a plate lined with mesclun salad greens.

Scatter the calendula petals, dill and chives over the top.

Sprinkle with a little Hungarian paprika.

This is good served with good artisan bread, pita bread, bagels or crackers.

You can make a sandwich by slicing hardboiled eggs and put on bread with mayonnaise, chives, dill, calendula petals, salt and pepper to taste.

This also makes a really nice deviled egg. Celery and pickles are a nice addition as well.