

Egg Dip

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 12 large eggs
- 2-4 tablespoons mayonnaise
- ¼ bunch chives, finely chopped
- salt/pepper

Equipment:

- pot with lid
- chopping board
- knife
- masher

Method:

1. Place the eggs in a pot and cover with cold water.
2. Bring to a gentle boil, turn off heat and cover for exactly seven minutes.
3. Place them under cold water and crack and peel each egg. Place in a mixing bowl and mash them.
4. Add the mayonnaise, chives and salt/pepper.
5. Mix and taste. Adjust seasoning if needed and serve.