**Egg Salad**

Prep 15 mins  
Cook 10 minutes  
Total 25 mins  
Yields about 10 servings

**Ingredients**
- 1 dozen eggs (hard boiled)  
- 1 tbsp minced onion  
- 4 tsp lemon juice or raw whey  
- ½ tsp salt  
- ½ tsp pepper  
- 1 cup finely chopped celery tops  
- homemade mustard-mayo made with raw whey or lemon juice, to taste

**Tools**
- Pot to boil eggs, large serving bowl, sharp kitchen knife, mixing spoon and masher

**Instructions**
1. Peel and rinse hard boiled eggs. Place in large serving bowl when dry.  
2. Add all ingredients to serving bowl; use masher to break apart eggs to small pieces and mix all ingredients to satisfactory consistency.  
3. If egg salad appears too dry, add more mayo. If too moist, add another hard boiled egg or 2  
4. Keep refrigerated until served; egg salad will last longer if made with raw whey, but will store well chilled for several days.