

EGG SALAD BUNWICHES

1/3 cup mayonnaise or
salad dressing

3 tablespoons sweet pickle relish

1 teaspoon prepared mustard

1/2 teaspoon salt

6 hard-cooked eggs, chopped

1 cup (4 ounces) shredded
cheddar cheese

1/4 cup chopped celery

Lettuce leaves

6 hamburger rolls, split and buttered

6 slices bologna

In medium bowl, stir together mayonnaise, relish, mustard and salt until well blended. Fold in eggs, cheese and celery. Refrigerate covered in bowl or in individual serving-size thermal containers. Just before serving, place a lettuce leaf on the bottom half of each bun. Top with a slice of bologna and about 1/2 cup egg salad mixture. Top with bun top.

NOTE: Sandwich may be served hot. Omit lettuce leaves and wrap in foil. Bake in preheated 450 degree oven 10-15 minutes or until cheese is melted and egg salad is hot. To microwave, cook uncovered on paper plate at high for 1 minute.