

Egg Salad Sandwich

Meat Alternate-Grains/Breads

Sandwiches

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Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh large eggs, hard-cooked, chilled	2 lb 13 oz	25 each	5 lb 9 oz	50 each	1. Finely chop eggs.
*Onions, chopped OR	4 oz	2/3 cup	8 oz	1 1/3 cups	2. Combine eggs, onions, celery, pepper, dry mustard, mayonnaise or salad dressing, and pickle relish. Mix lightly until well blended.
Dehydrated onions		2 Tbsp		1/4 cup	
*Fresh celery, chopped	7 oz	1 3/4 cups	14 1/2 oz	3 1/2 cups	3. CCP Cool to 41 degrees F or lower within 4 hours. Cover. Refrigerate until ready to use.
Black or white pepper		3/4 tsp		1 1/2 tsp	
Dry mustard		3/4 tsp		1 1/2 tsp	
Mayonnaise or salad dressing	7 oz	3/4 cup 2 Tbsp	14 oz	1 3/4 cups	
Sweet pickle relish, undrained	4 oz	1/2 cup	8 1/2 oz	1 cup	4. Portion with No. 12 scoop (1/3 cup) on 1 slice of bread. Top with second slice of bread. Cut each sandwich diagonally in half. Cover. Refrigerate until ready to serve.
*Bread		50 slices		100 slices	
*See Marketing Guide					

Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Mature onions	5 oz	9 oz
Celery	9 oz	1 lb 1 1/2 oz
Bread, sliced	1 5/8 sandwich loaves (2 lb each)	3 1/4 sandwich loaves (2 lb each)

SERVING:	YIELD:	VOLUME:
1 sandwich provides 1 large egg and 2 slices of bread	25 Servings: 2 qt (filling)	25 Servings:
	50 Servings: 1 gal (filling)	50 Servings:

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Nutrients Per Serving

Calories	284	Saturated Fat	3.0 g	Iron	2.3 mg
Protein	11 g	Cholesterol	220 mg	Calcium	88 mg
Carbohydrate	29 g	Vitamin A	93 RE/324 IU	Sodium	434 mg
Total Fat	13.6 g	Vitamin C	1 mg	Dietary Fiber	2 g