

**Incredible! Egg Salad
Recipe Contest
Sponsored by the North Carolina Egg Association
Tuesday, October 17, 2017**

Second Place: Lisa Brescia, Cary

Curried Egg Salad in Puff Pastry Shells

24 mini puff pastry shells
1 tsp. Dijon mustard
½ cup mayonnaise
1 clove garlic, roasted
1 tsp. curry powder
1/8 tsp. dried tarragon
¼ tsp. honey
½ stalk celery, finely diced
¼ red bell pepper, seeded and finely diced
Salt and pepper to taste
8 boiled eggs
Garnish: small handful of cut chives and bacon finely chopped

Warm mini puff pastry shells in oven as directed on the box and fry the bacon. In a bowl, combine Dijon mustard, mayonnaise, roasted garlic, curry powder, dried tarragon, honey, celery and red pepper. Season mixture with salt and pepper to taste. Mash up boiled eggs in another bowl. Pour Dijon mustard mixture over the egg mixture and mix well. Take puff pastry shells out of the oven and let cool to room temperature. Spoon the egg mixture into the cooled pastry shells. Garnish with fresh chives and bacon.