

## Jazzed Up Japanese Egg Salad (salads)

Prep: 20 mins. Cook: 20 mins. Serves: 8

### Ingredients

10 hard-boiled eggs, peeled and chopped  
1/3 c. Kewpie mayo (or more for creaminess)  
1 tsp. sugar  
Salt/pepper to taste  
Japanese milk bread, toasted

### Instructions

1. Place eggs in a medium saucepan and add enough water to cover the eggs.

2. Heat water on high until it comes to a boil, then immediately turn the heat off.

3. Cover pan with the lid and move it from the burner. \*\*Set a timer for 15 mins.

4. After the timer goes off, pour out the hot water and fill the pan with cold water and add several ice cubes.

Let the eggs sit in the ice bath until the ice has melted.

5. Peel eggs, separate the yolks then chop the egg whites.

6. In a medium bowl, place eggs, mayonnaise, sugar and salt/pepper.

7. Mix until creamy, add in additional mayonnaise until creamy consistency is achieved. Taste and adjust seasoning.

8. Serve on toasted Japanese milk bread, crackers, or a bed of lettuce.

**Chef Note:** Brioche bread can be used in place of Japanese milk bread

