

BACON & EGG SALAD CROISSANT

F EASY

Last Modified: 03/07/2016

PREP: 15 Min
COOK: 30 Min
REFRIGERATED

EGGS

MAKES 4 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
8	Large	Eggs	Room Temp
4	Large	Fresh Croissants	Toasted
1	12 Oz	Pkg Thin Sliced Bacon	1/4" Lardons
2	Tbsp	Fresh Chives	Thin Sliced
1/3	Cup	Mayonnaise (Hellman's)	
1	Tbsp	Stone Ground Mustard	
1	Whole	Fresh Lemon	Juiced
1	Heart Stalk	Celery (Very Finely Sliced)	(Optional)
1 +/-	Pinches	Sea Salt	To Taste
1 +/-	Pinches	Ground Black Pepper	To Taste
1 +/-	Pinches	Sweet Hungarian Paprika	(Garnish)

PREPARATION

FACTOID	Simple, Quick, Easy and to-die-for, Whether on a Croissant or other Bread of your choosing, THIS will become your Egg Salad of choice for nearly EVERYTHING. This also makes a GREAT Slider.
TOOLS	1) Medium Mixing Bowl. 2) Instant Read Thermometer 3) Medium Stainless Steel Skillet
PREP	DISH 1) Cut the COLD Bacon Slices into 1/4" wide lardons and set them aside.
1	BACON: In a medium skillet over medium heat, cook the Bacon until brown, but still soft ((NOT crunchy) and set it aside. Allow to cool. You may leave the Lardons whole or chop finer, your preference.
2	EGGS: Hard boil the Eggs, cool, peel and set them aside.
3	EGG SALAD: In a medium Mixing Bowl, add in the Bacon, Mayonnaise, Chives, Mustard, Lemon Juice, Celery (If using) and mix thoroughly. Salt and Pepper the mixture to taste. Coarsley chop the Eggs and GENTLY stir them into the mixture.
4	EGG SALAD: At this point, you may refrigerate the Egg Salad while tightly sealed for a day or two if necessary.
5	SANDWICH: Slice and toast the Croissants. Spoon 1/4 of the Egg Salad on the bottom half of each Croissant. Sprinkle lightly with Paprika and cover with the top half of the Croissant.
SERVE	Serve while chilled with Lettuce Leaves, sliced Avacodo, slivered Red Onion, Dill Leaves and thinly sliced Tomatoes on the side.