



# LOON ORGANICS

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## *Fennel Egg Salad*

6 large eggs  
4 Tablespoons mayonnaise  
1/3 cup finely chopped fennel stalk  
1 1/2 Tablespoons white wine vinegar  
2-3 tablespoons chopped fennel leaves  
2 teaspoons Dijon mustard  
Salt and pepper to taste  
2-4 tablespoons chopped sweet red onion

Place eggs in saucepan and cover with cold water. Bring to a boil. Turn off heat. Cover pan tightly and set timer for 9 minutes. When timer goes off, drain eggs and immerse them in ice water 10-15 minutes. Peel and quarter eggs; place in food processor and, using the pulse button, pulse until finely chopped, 8-12 times. Add remaining ingredients; pulse until ingredients are well blended, 3-6 more times. Use as a sandwich filling, a spread for crackers, a cold sauce for chilled asparagus, or as a garnish for tossed green salads. Makes 2 cups. From *Asparagus to Zucchini* cookbook.