***NR# 52 Curried Egg Salad Sandwiches***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 2 1/8 cups | 4 1/8 cups | 8 1/3 cups | Mayonnaise, light |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Ground curry |
| 2 1/8 tsp | 4 1/8 tsp | 8 1/3 tsp | Honey |
| ½ tsp | 1 tsp | 2 tsp | Ground ginger, |
| 25 | 50 | 100 | Hard boiled eggs, coarsely chopped |
| 12 ½ | 25 | 50 | Green Onion, sliced |
| 1 1/3 cup | 2 ¾ cups | 5 ½ cups | Celery, diced |
| 25 | 50 | 100 | Red tomato, sliced |
| dash | Dash | dash | Black pepper |
| 50 | 100 | 200 | Wheat bread |
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***Instructions:***

1. Mix the first 4 ingredients;
2. Stir in eggs, green onions and celery
3. Spread 1/2c or (4oz Disher) on 1 slice of bread.
4. Top with tomato and sprinkle with pepper.
5. Top with bread

**NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145°; ground meat or meat mixtures to 155°; raw eggs not prepared for immediate service to 158°; poultry, stuffed meat/fish/ pasta to 165°.**