

Egg Salad

6 Eggs

6 Sardines

French Dressing

Seasoning of Salt,

Paprika and Lemon

Juice

BOIL the eggs hard, remove the shells, then split the eggs lengthwise. Remove the yolks and rub them to a paste, add the sardines, pounded, and season with salt, paprika and lemon juice. Fill the whites of the eggs with this mixture. Serve on crisp lettuce leaves, with a tablespoonful of the French dressing poured over the top.