

# MARYLAND FARM & HARVEST

## **The Local Buy recipe, Episode 913**

### **Turmeric and Lemon Egg Salad**

- ¼ cup mayonnaise
- 1 teaspoon extra-virgin olive oil
- 2 teaspoons Dijon mustard
- 1 rib celery, finely chopped
- 1 teaspoon fresh lemon juice
- 1 small garlic clove, minced
- ¼ teaspoon turmeric
- ¼ teaspoon cayenne pepper (optional)
- ¼ teaspoon sea salt
- Freshly ground black pepper
- 6 hard boiled eggs, roughly chopped
- 1 pinch of celery seed
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh chives
- 2 tablespoons of salad mix microgreens



1. In a small bowl, whisk together the mayonnaise, olive oil, mustard, lemon juice, garlic, turmeric, salt, and grinds of black pepper to taste.
2. Mix in the eggs, then stir in the celery seed, dill, and chives. If desired, lightly mash the mixture if it's too chunky. Chill until ready to serve.
3. Use large fresh Marciano leaves or your favorite locally grown lettuce to serve as a wrap, top with microgreens and enjoy!