
Georgia Cracker Salad

Adapted slightly from Paula Deen



Servings: 6

1. In a medium sized bowl combine the chopped tomatoes, green onions (use most of the dark green tops too as they add nice color), and the hard boiled egg(s). Grate in some pepper.

2. Crush the saltines in the sleeve until they are coarse pieces. Don't overdo it - it's nice to have a few larger pieces. Add it to the bowl, then add only enough mayo to make it moist - toss it well, then taste as you go. It may need another tablespoon or two of mayo. Mix well and serve immediately. Do NOT let it sit as it gets soggy.

SERVING: scoop into a bowl just slightly bigger than the salad. Serve as a side salad or with cold shrimp it would make a lunch serving.

2 medium tomatoes, chopped

3 green onions, chopped (including most of the green tops)

2 large eggs, hard-boiled, finely chopped

pepper to taste

32 saltine crackers (a sleeve)

1 cup mayonnaise, add more if needed, up to 1

1/2 cups

Per Serving (excluding unknown items): 369 Calories; 35g

Fat (81.0% calories from fat); 4g Protein; 14g

Carbohydrate; 1g Dietary Fiber; 84mg Cholesterol; 442mg

Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean

Meat; 1/2 Vegetable; 3 Fat.

Carolyn T's Blog: tastingspoons.com