

## **Egg Salad Avocado Toast**

**Pairs with SCHUG Carneros Chardonnay**

**8 hard cooked eggs**  
**1 tbsp. finely grated lemon zest**  
**2 tbsp. lemon juice**  
**1/3 cup mayonnaise**  
**1 tsp. salt**  
**1/8 tsp. pepper**  
**1 tbsp. tarragon, finely chopped**  
**2 tbsp. chives, thinly sliced**  
**2 tsp. lemon thyme, finely chopped**  
**2 ripe avocados**  
**6 slices of good quality sourdough bread**  
**Additional chives or chive flowers, for garnish**

Using your hands, separate the egg yolks from the whites. Use the fine side of a cheese grater to grate the egg yolks into a medium mixing bowl. This ensures a smooth consistency in the finished recipe. Add the lemon zest, juice, mayonnaise, salt and pepper and the herbs to the egg yolk. Mix together with a fork until all the ingredients are fully blended. Next, chop the egg whites into very fine dice and add them to the yolk mixture. Stir with a small rubber spatula to gently incorporate the whites until the egg salad is blended well.

Cut the avocados in half through the stem. Remove the pits and discard. Scoop out one avocado half and place it into a small bowl. Add a pinch of salt and a squeeze of lemon juice to it and mash it all together with a fork. Set aside. Now cut the remaining avocado halves into quarters and remove the peel. Thinly slice the avocado and set aside.

Put out 6 salad plates and toast the slices of sourdough. Place the slices of bread onto a cutting board and divide the mashed avocado evenly to spread each one with a little bit. Now place 3 or 4 slices of avocado on top of each piece of bread. Place a large spoonful of the egg salad on top of the slices of avocado on the pieces of bread. Spread the egg salad out a little so it is even over the top of the sandwich and easier to bite into. Garnish the egg salad with additional chives and place a sandwich onto each of the 6 plates. Makes 6 sandwiches. Extra egg salad can be refrigerated and enjoyed for another 3 or 4 days.

**Chef's Note:** Egg salad is really versatile as an appetizer, too! Use baby potatoes, or thick slices of cucumber, hollowed out, and fill with egg salad. Or make "smorsbrod", the traditional Scandinavian open-faced sandwich with rye bread and a little lettuce. You can even stuff a beautiful, ripe tomato with egg salad for a light lunch. The possibilities are endless!