## **Egg 'N Onion Sandwiches for Cricket Teas**



## Ingredients

- White or whole wheat bread
- Mayonnaise
- 6 eggs
- Salt
- 1 oz. butter
- Scallions

## Method

- 1. Hard boil the eggs.
- 2. Dice eggs while still warm and mix with butter.
- 3. Add mayonnaise until a spreading mixture is formed.
- 4. Add salt to taste.
- 5. Add chopped spring onions including green stems.
- 6. Spread the buttered bread fairly thickly with the mixture.
- 7. Cut finished sandwiches into 4 small triangles.
- 8. If dainty sandwiches are required, remove crusts.
- 9. As a variation, use the egg mixture, no onions, but use fresh lettuce leaves, or watercress or mustard greens.

Courtesy of Anita Cooke Watkins, Lydney, Gloucestershire, England, published in the House of Lancaster Cookery Book, 1986