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# Egg-Olive Sandwiches

*Melissa Stone Crosby*

*Party Recipes from the Charleston Junior League - 1993*

**12 to 14 hard-boiled eggs (depending on size)**

**1 jar (6 ounces) green salad olives**

**2/3 to one cup mayonnaise**

**salt (to taste)**

**freshly ground pepper (to taste)**

**24 slices white or whole-wheat bread**

Chop the eggs until fine (the fine disc of a meat-grinder works well, if available).

Chop the olives. Combine the eggs and olives in a medium bowl.

Stir in the mayonnaise, 1/3 cup at a time, until the mixture is moist and fluffy but not soupy. Season with salt and pepper.

Trim the crusts from the bread. Spread twelve slices of the bread with the egg mixture. Cover with the plain slices.

Cut in halves or quarters.

Yield: 48 tea sandwiches

## **Sandwiches**

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*Per Serving (excluding unknown items): 1041 Calories; 123g Fat (99.4% calories from fat); 2g Protein; 0g Carbohydrate; 0g Dietary Fiber; 51mg Cholesterol; 825mg Sodium. Exchanges: 10 1/2 Fat.*