**Egg Salad Sandwiches**

**Ingredients**

12 [large eggs, hard-boiled and peeled](http://www.realsimple.com/food-recipes/ingredients-guide/eggs-00000000039308/index.html)

1/4 cup plus 2 Tbsp.  mayonnaise

1 tsp. mustard

1/2 teaspoon kosher salt

1/4 teaspoon black pepper

16 slices white sandwich bread

**Directions**

**To hard boil the eggs:**

Place eggs in a pot; pour enough water over the eggs to cover. Cover and turn stove to high; bring to a boil; turn off heat and place pot on a cool burner. Let the pot sit with the cover on for 12 minutes. Meanwhile, fill a large bowl halfway with cold water and ice; transfer the eggs from the pot to the cold water. Replace the water with cold water as needed to keep cold until the eggs are completely cooled. Let cool for 10 minutes before peeling.

**For the sandwiches:**

Grate the [hard-boiled eggs](http://www.realsimple.com/food-recipes/cooking-tips-techniques/cooking/hard-boil-egg-00000000002333/index.html) using the large holes of a box grater.

In a large bowl, combine the eggs, mayonnaise, mustard salt, and pepper. Add more salt and pepper as needed. Cover and refrigerate for at least 30 minutes and up to 5 hours.

Place 8 of the bread slices on a work surface. Divide the egg salad evenly among the slices and top with the remaining bread.

Trim the crusts and cut into quarters.