Smokin’ Joe Lasher’s Smoked Easter Egg Salad with Croissants

Prep time: 20 mins Cook Time: 30 mins Servings: 6-8

Ingredients:

12 large eggs, hard boiled and peeled

1 celery stalk, chopped

2 green onions or ramps, chopped

¾ cup mayonnaise

2 tsp fresh lemon juice

2 tsp yellow mustard

1 tsp smoked paprika

1 salt & pepper to taste

12 mini croissants

Instructions:

1. Pre heat smoker to 180° F
2. Place peeled, hard boiled eggs on smoker grate for approx. 30 minutes. Eggs will take on smoke quickly and will turn a light brown color.
3. Dice eggs and mix thoroughly with celery, onion, mayo, lemon juice, mustard, and salt & pepper to taste.
4. Serve on, or with, croissants. Dust the top of the egg salad with smoked paprika before serving.