
Fresh Tomatoes with Egg Dressing

Joan Fisher

Servings: 8

Preparation Time: 10 minutes



Use this delicious sauce for summer's best tomatoes!

- 1 cup mayonnaise**
- 1/4 cup milk**
- 2 1/2 teaspoons lemon juice**
- 1 teaspoon tarragon vinegar**
- 3/4 teaspoon salt**
- 1/2 teaspoon sugar**
- 1/4 teaspoon pepper**
- 4 large hard-boiled eggs, sliced**

Combine all ingredients, except eggs in medium bowl, and refrigerate at least 1 hour. Serve atop sliced fresh tomatoes, layered with the sliced eggs.

Salad Dressings, Salads