

# Eier in grüner Sosse

1/2 cup sour cream

1/2 cup yogurt

1/2 cup mayonnaise

3 sprigs each of the following fresh herbs: dill, parsley, tarragon, oregano

1 small bunch chives

juice of 1 lemon

1 egg, hard-boiled and finely chopped

salt

freshly ground black pepper

1/2 teaspoon sugar

16 eggs, hard-boiled and cut in half

finely chopped dill for garnish

1) Combine the sour cream, yogurt and mayonnaise

2) Finely chop the herbs by hand or in a food processor

3) Mix the sauce, chopped herbs, lemon juice, chopped egg, salt, pepper and sugar.

4) Arrange the egg halves on a serving platter. Pour the sauce over them and serve chilled. Garnish with chopped dill.