

Southern Delight®

Ham Salad Spread

INGREDIENTS

- 1 lb. Home Cured Ham (recipe 354) or other left-over Ham
- 2 Hard Boiled Eggs (diced)
- 1 Rib Celery (chopped)
- 1 C. Mayo (light or fat free)
- 1 tsp. Classic Garlic & Mustard No-Salt-Added Seasoning Blend
- 1/4 C. Sweet Pickle Relish
- 3 Green Onions (thinly sliced)
- 1/2 Red or Yellow Bell Pepper (diced)

DIRECTIONS

Cut 1 lb. Ham into 2" cubes. If already sliced, cut slices into 2" squares. Place Ham in food processor and pulse chop until a medium-fine consistence is achieved, and set aside. Finely chop Celery, thinly slice Green Onions, and dice 1/2 Red or Yellow Bell Pepper into medium bowl. Add 2 diced Hard Boiled Eggs, 1/4 C. Sweet Pickle Relish, 1C. Mayo (light or fat free), and 1 tsp. Classic Garlic & Mustard No-Salt-Added Seasoning Blend. Blend well, then add ham. Do not over-blend.

For best flavor, refrigerate Ham Salad Spread overnight for flavors to develop, prior to serving. Makes great sandwiches on No-Salt-Added Buttermilk White Bread (recipe 023). Makes 8 sandwiches.

Enjoy!

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