



Winter Blossom's Often Requested Ham Salad

Servings: 12

Preparation Time: 10 minutes

Start to Finish Time: 1 hour 20 minutes

George Panetta an I played a lot of golf in Cobblestone/Fox Club in Stuart, FL. At the end of each day of golf, we would sit with a few cocktails and a good bowl of Public's ham salad & crackers. This recipe brings back those fond memories.

- 1 1/2 pounds cooked ham, chopped
- 3/4 cup mayonnaise, or as needed
- 1/3 cup dried minced onion
- 1/3 cup relish, dill
- 1/4 cup Dijon mustard

Since I LOVE ham salad, this recipe gets 5-stars! Ham salad is simple but the flavors are intense. Salty ham combined with sweet mayo made for the perfect texture.

TIP: *Can be made the night before and refrigerated for up to 3 days after making. You may need to add mayonnaise if too dry.*

Process the ham in a food processor until finely chopped but not pasty, about 6 or 7 pulses. You may need to do this in batches. If you do, place the finely chopped ham in a large bowl and continue processing the remaining ham.

Add the mayonnaise, onions, relish, and mustard to the processed ham. Mix well and, if the mixture is too dry, add more mayonnaise.

Refrigerate at least 1 hour before serving.

The dried onions absorb some of the moisture from the mayonnaise and relish so you may need to add more mayonnaise before serving.

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