

# Ham Salad

## Ingredients:

- 1/2 cup mayonnaise, plus more if needed
- 2 tablespoons whole-grain mustard
- 1 pound leftover baked ham, cut into 1-inch chunks
- 1 1/4 cups drained bread-and-butter pickle chips and 1 tablespoon pickle juice, plus more if needed
- 1 1/4 cups drained bread-and-butter pickle chips and 1 tablespoon pickle juice, plus more if needed
- 2 inner ribs celery, finely chopped, plus 2 tablespoons coarsely chopped leaves from the inner ribs
- 1/2 small red onion, finely chopped

## Directions:

Whisk the mayonnaise and mustard together in a large bowl. Pulse the ham and pickles in a food processor until finely chopped but not pureed. Add the ham mixture, pickle juice, celery, onions and celery leaves to the mayonnaise mixture, and stir. Taste; if the salad seems dry (it should be spreadable), add more mayonnaise and/or pickling liquid. Serve as is or on sandwiches.



## Cook's Note

The type of ham you use will determine the amount of extra mayonnaise and/or pickle juice you add to the salad: hams with higher water content will require less moisture.