

Ham Salad



Recipe courtesy of Food Network Kitchen



Don't know what to do with all that leftover ham from Easter? Try this fast and easy ham salad with tangy mustard and crunchy celery. Enjoy it in a sandwich or just on its own. ...

Level: Easy

Total: 10 min

Active: 10 min

Yield: about 4 cups

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.

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