

Ham Salad

Time – 20-25 min.

Servings – 6

I was never a ham salad guy, then one day I bought a container of premade ham salad at Hannafords. It was so good that on more than one occasion I found myself with a spoon instead of making a sandwich. Well, those containers became more frequent until one day there were none so I inquired and found that they no longer carried it. They did start having ham salad again after several weeks but it was nowhere near as good as before. It was more like the reason I was not a ham salad guy. Anyway, I thought that I might be able to replicate or at least come close to Hannaford's original so went about the process. I searched for highly rated recipes and found that most had the same basic ingredients and in very similar proportions so I tinkered with them and settled on one, tweaking it to suit our tastes. Below is what I make every week or two. We think it is at least as good as what Hannaford's had.

Ingredients –

1 pound cooked ham, chopped fine

6 1/2 oz mayonnaise, about 3/4 cup

3 1/2 oz celery, chopped fine, maybe 1.5 large ribs

3 tablespoons sweet relish

4 oz dill pickle, chopped fine, 2 large or 3-4 small spears of 4" long

1 tablespoon Dijon mustard, optional (I use)

Black pepper, to taste

Directions –

Place ham, dill pickle, and celery in food chopper or food processor and chop fine but not too fine.

Place in a bowl, add remaining ingredients, and stir until well mixed.

Notes –

My chopper is small so I do 4 batches of ham and put the pickle with 2 and the celery in with 2 so it chops together.

Obviously, our tastes aren't yours but you might use this and tweak it for yourselves.