

Winter Blossom39s Often Requested Ham Salad

Oscar · 28/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

12

Description

This easy ham salad without eggs is one I have been making for years and recently traveled from NJ to Oklahoma to make a batch for one of my friends I have also overnighted this salad to a friend in Dallas who simply loves it Of course I pack it in dry ice Its fast simple and great on party rye for a cocktail party on toast or a bagel for breakfast on rye with lettuce thinly sliced onions and dill or sweet pickles and mayo for lunch or with pea soup as a sandwich for dinner Its downright Yummy And make no changes to the ingredients because the salad will not taste the same

Ingredients

- - 1 ½ pounds cooked ham
- chopped - ¾ cup mayonnaise
- or as needed - ? cup dried minced onion - ? cup dill pickle relish - ¼ cup brown mustard

Instructions

1. Add ham to the bowl of a food processor; pulse until finely chopped but not pasty
2. about 6 or 7 pulses. (You may need to do this in batches.) Transfer the finely chopped ham to a large bowl; continue processing remaining ham. Stir in mayonnaise
3. onion
4. relish
5. and mustard until combined. If the mixture is too dry
6. add more mayonnaise. Refrigerate until serving. Cook's Notes: Do not use boiled or processed ham. I add some of the delicious crusty skin when using leftover baked ham. You can also ask in the deli department for baked ham ends. I only use Hellmann's mayonnaise
7. but you can substitute 1/2 regular and 1/2 light. I prefer dill pickle relish
8. but I have made it with sweet relish
9. and it still received rave reviews. The dried onions absorb some of the moisture from the mayonnaise and relish so you may need to add more mayonnaise before serving.