

Cleo Coyle's "School Picnic" Ham Salad

Text & photos (c) by Alice Alfonsi, who writes
[The Coffeehouse Mysteries](#) as Cleo Coyle with her
husband, Marc Cerasini

*Got leftovers? Waste not. Ham salad
makes tasty use of extra holiday ham.
Just call it American Pâté, pour a glass
of vino, and serve it with a little smile.
~ Cleo*

Ingredients:

3 cups ham, fully cooked
1 hard-boiled egg, chopped
2 heaping teaspoons dill relish (or sweet relish)
1 Tablespoon fresh parsley, chopped
1 green onion, chopped (or 1 T. shallots, chopped)
1 heaping teaspoon Dijon mustard
1/2 cup mayonnaise

Directions:

Grind your ham slices with a blender, food processor, meat grinder, or (use the method of my husband's grandmother) a hand-held pastry blender! Add remaining ingredients. Mix well. Chill and serve on your favorite crackers or slices of crusty baguette. We enjoyed topping ours with slices of jalapeño and cured, pitted olives seasoned with *Herbes de Provence*. (Ooh là là!)



*Eat (leftovers)
with Joy!*

~ Cleo Coyle, author of
[The Coffeehouse
Mysteries](#)

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