

Cleo Coyle's Ham Salad

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

Got leftovers? Waste not. Good old ham salad makes tasty use of extra holiday ham. Too old fashioned for some of your guests? No problem. Just call it "American Pâté" and serve it with a glass of wine and a little smile. ~Cleo



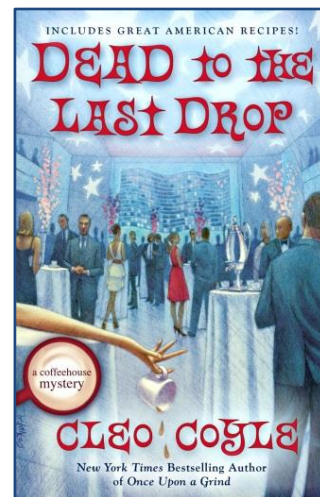
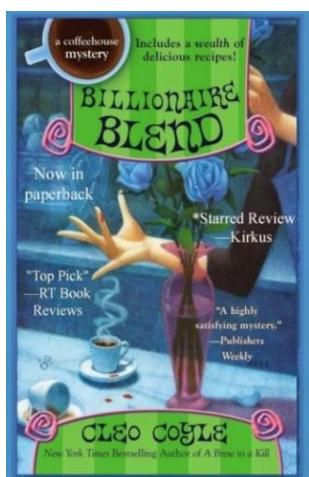
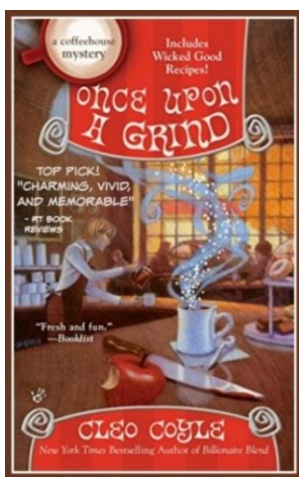
- 3 cups ham, fully cooked
- 1 hard-boiled egg, chopped
- 2 heaping teaspoons dill relish (or sweet relish)
- 1 Tablespoon fresh parsley, chopped
- 1 green onion, chopped (or 1 T. shallots, chopped)
- 1 heaping teaspoon Dijon mustard
- 1/2 cup mayonnaise

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



Eat with joy! ~ Cleo

Cleo Coyle's [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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