

# Grandma's Ham Salad

## from Cleo Coyle

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

*Got leftovers? Waste not. Grandma's 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*

### Ingredients:

- 3 cups diced 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 (if you have strong hands, 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 jalapeño (or banana peppers) and oil-cured olives. May you...



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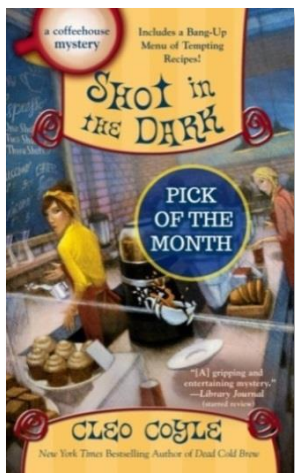
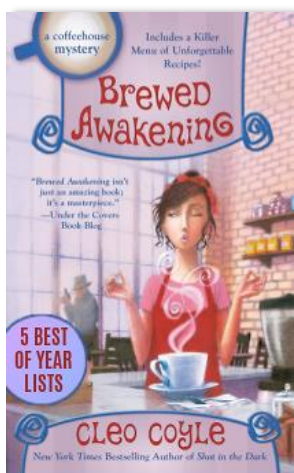


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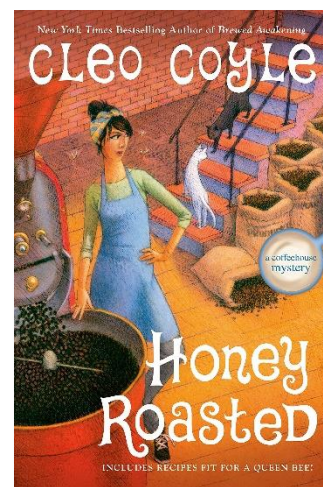


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*Eat with joy! ~ Cleo*



The [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 Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com) And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



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