

Our State eats

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Ham Salad

Yield: 6 servings.

- 1 pound cooked ham, trimmed of fat**
- 2 stalks celery, sliced**
- 2 green onions, sliced**
- 3 teaspoons sweet pickle relish**
- 2 hard-boiled eggs, chopped**
- $\frac{3}{4}$ cup mayonnaise**
- Salt and pepper to taste**
- Fresh tomatoes and/or saltines**

Cut ham into chunks and place in food processor. Pulse ham chunks 6 to 8 times to desired consistency. In a mixing bowl, combine ham, celery, onions, pickle relish, eggs, and mayonnaise. Fold ingredients together until well incorporated. Add salt and pepper to taste. Refrigerate at least 2 hours before serving. Stuff salad into fresh tomatoes or serve with crackers.



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