



Southern Ham Salad

The South is famous for smoked ham. It's fried for breakfast, sliced for sandwiches and popular in this party favourite. It's called a salad, but is really more of a dip or spread, perfect for serving alongside its retro cousins, pimento cheese spread and devilled eggs, for an impressive start to a big family gathering like Thanksgiving. It's a great way to use up leftover Christmas ham and you can turn it into a salad by piling it on top of a bed of mixed green leaves. Leftovers keep for 4-5 days refrigerated.

Makes about 1½ cups

METHOD

1. Place mayonnaise, green onion, parsley, mustard, cayenne and pepper in a bowl and mix well.
2. Stir through the ham, cover and refrigerate until ready to serve.
3. Serve with crackers and/or stalks of tender celery heart.

INGREDIENTS

- ½ cup whole-egg mayonnaise
- 3 green onions, very finely chopped
- 1 tablespoon very finely chopped flat-leaf parsley
- 2 teaspoons whole-grain mustard
- ½ teaspoon salt flakes, crushed
- Good pinch ground cayenne pepper, more or less to taste
- Several grinds black pepper
- 200g smoked leg ham, chopped
- Crackers and/or celery heart, for serving