

Deviled Ham

Ingredients

8 oz Ham (diced)
1/4 c Onion (chopped)
1 Celery Rib (chopped)
1/4 c Mayonnaise
1/2 T Dijon Mustard
1/2 T Worcestershire Sauce
1 ds Tabasco Sauce
0 ds Ground Black Pepper

Instructions

1. Add the ham cubes to the food processor. Pulse in several short spurts until the meat is finely chopped but not pureed. About 10 short spurts with the pulse button.
2. Add the onion and celery and pulse 2-3 more times. Add the ham mixture to a bowl.
3. Add the mayonnaise, Dijon mustard, Worcestershire Sauce, hot sauce, and black pepper. Stir to combine.
4. Cover the bowl with plastic wrap and chill for 1-2 hours before serving.