

Candied Sweet Dill Strip Ham Salad

ingredients

- 1 ½ lbs boneless cooked ham
- 1 hard-boiled egg (chopped)
- 1 stalk celery, roughly chopped
- 2 tsp. finely chopped onion
- 4 Sweet Candied Dill Strips (chopped)
- 1 tbsp. Candied Sweet Dill Strip Brine
- ¾ cup mayonnaise
- ¼ cup miracle whip
- Salt and pepper
- Bread of your choice

directions

1. Place the ham, egg, celery, Candied Dill Strips, and onion into a food processor, add pepper and salt.
2. Pulse and scrape down the sides of the food processor several times to make sure it gets chopped evenly.
3. Combine remaining ingredients into a separate bowl (Candied Dill Strip Brine, mayonnaise, and miracle whip)
4. Then stir in ham mixture.
5. Cover and chill for a few hours.
6. Serve with your favorite bread for sandwiches.



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