

Country-Style Ham Salad: A Homestyle Classic Packed with Flavor

For a savory, satisfying spread that's both versatile and delicious, this



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups cooked ham (finely chopped or ground)
1/4 cup mayonnaise
2 tablespoons Dijon mustard
2 tablespoons sweet pickle relish
1/4 cup finely diced celery
1/4 cup finely diced onion
1 tablespoon fresh parsley (chopped)
1/2 teaspoon smoked paprika
Salt and pepper to taste

Instructions:

Prepare the Ingredients: If using whole cooked ham, finely chop or pulse it in a food processor until you reach a coarse consistency.

Mix the Salad: In a large bowl, combine the chopped ham, mayonnaise, Dijon mustard, sweet pickle relish, celery, onion, parsley, and smoked paprika. Stir until well mixed.

Season to Taste: Add salt and pepper to taste, adjusting the seasoning as needed.

Chill and Serve: Cover the bowl and refrigerate the ham salad for at least 30 minutes to let the flavors meld together. Serve chilled with crackers, on bread for sandwiches, or over a bed of greens.

Nutritional Information:

Calories: 210 kcal per serving
Protein: 12g
Carbohydrates: 3g

Fat: 17g

Fiber: 0g

Sugar: 1g

Tips for Perfect Country-Style Ham Salad:

Texture Matters: Use a food processor for a smoother consistency or chop by hand for a chunkier texture.

Add Variations: Mix in diced boiled eggs, shredded cheese, or chopped bell peppers for extra flavor.

Make It Lighter: Swap regular mayonnaise for light mayo or Greek yogurt for a healthier version.

Storage Tip: Store in an airtight container in the refrigerator for up to 3 days.

DIRECTIONS

1. Prepare the : Ingredients: If using whole cooked ham, finely chop or pulse it in a food processor until you reach a coarse consistency.
2. Mix the : Salad: In a large bowl, combine the chopped ham, mayonnaise, Dijon mustard, sweet pickle relish, celery, onion, parsley, and smoked paprika. Stir until well mixed.
3. Season to : Taste: Add salt and pepper to taste, adjusting the seasoning as needed.
4. Chill and : Serve: Cover the bowl and refrigerate the ham salad for at least 30 minutes to let the flavors meld together. Serve chilled with crackers, on bread for sandwiches, or over a bed of greens.
5. Nutritional Information: Servings: 4
6. Calories: 210 kcal per serving
7. Protein: 12g
8. Carbohydrates: 3g
9. Fat: 17g
10. Fiber: 0g
11. Sugar: 1g
12. Tips for Perfect Country-Style Ham Salad: Texture Matters: Use a food processor for a smoother consistency or chop by hand for a chunkier texture.
13. Add : Variations: Mix in diced boiled eggs, shredded cheese, or chopped bell peppers for extra flavor.
14. Make : It Lighter: Swap regular mayonnaise for light mayo or Greek yogurt for a healthier version.
15. Storage : Tip: Store in an airtight container in the refrigerator for up to 3 days.

16. This : Country-Style Ham Salad is a timeless recipe that's easy to customize and perfect for any occasion. Whip up a batch today and enjoy this savory classic. Don't forget to explore more comforting recipes on Chef Maniac!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/country-style-ham-salad-a-homestyle-classic-packed-with-flavor/>