

The Best Country-Style Ham Salad: Easy Recipe & Southern Comfort

Here's what you'll need to create this delightful Country-Style Ham Salad:



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30 min

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INGREDIENTS

3 cups cooked ham, finely diced or shredded (leftover holiday ham works perfectly!)
1/2 cup celery, finely diced
1/4 cup red onion, finely minced
1/4 cup sweet pickle relish (or dill relish for a less sweet option)
1/2 cup mayonnaise (good quality makes a difference!)
2 tablespoons Dijon mustard
1 tablespoon apple cider vinegar
1 teaspoon black pepper
1/2 teaspoon garlic powder
Pinch of cayenne pepper (optional, for a little kick)
Salt to taste

DIRECTIONS

- 1.** Prepare the : Ham: Ensure your cooked ham is finely diced or shredded. The smaller the pieces, the better the texture of the salad.
- 2.** Combine : Dry Ingredients: In a large bowl, combine the diced ham, celery, red onion, and sweet pickle relish.
- 3.** Make the : Dressing: In a separate small bowl, whisk together the mayonnaise, Dijon mustard, apple cider vinegar, black pepper, garlic powder, and cayenne pepper (if using) until smooth.
- 4.** Dress the : Salad: Pour the dressing over the ham mixture.
- 5.** Mix : Well: Using a spatula or large spoon, mix everything thoroughly until all the ingredients are well coated with the dressing.
- 6.** Taste and : Adjust: Taste the ham salad and add salt if needed. Remember that ham can be salty, so add judiciously.
- 7.** Chill: Cover the bowl and refrigerate for at least 30 minutes to allow the flavors to meld. This step is crucial for the best taste!

SWAPS & NOTES

Ham: While country ham is ideal, any cooked ham will work. Leftover spiral-sliced ham or even deli ham can be used.

Mayonnaise: If you're not a fan of traditional mayo, you can use Greek yogurt for a lighter version, though it will alter the flavor slightly.

Relish: Sweet pickle relish adds a lovely sweetness and tang, but dill relish can be used if you prefer a more savory profile.

TIPS FOR SUCCESS

Chop Finely: The key to a great ham salad is evenly and finely chopped ingredients.

This ensures every bite has a perfect blend of flavors and textures.

Chill Time is Key: Don't skip the chilling step!

It allows the flavors to deepen and come together, making the salad even more delicious.

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

Original recipe: <https://chefmaniac.com/the-best-country-style-ham-salad-easy-recipe-southern-comfort/>