



# Noreen's Kitchen

## Deviled Ham Salad Spread

### Ingredients

4 cups ham, cubed	1/4 cup mayonnaise
1/4 cup chopped onion	1 teaspoon garlic powder
2 tablespoons sweet pickle relish	1/2 teaspoon celery seed
2 tablespoons honey mustard	1 cup shredded cheddar cheese
2 tablespoons grainy mustard	

### Step by Step Instructions

Place ham in the bowl of a food processor fitted with the sharp cutting blade.

Grind ham until it reaches a fine consistency.

Add relish and onions and grind to combine.

Add in both mustards, mayonnaise garlic powder and celery seed. Blend well.

Add in cheddar cheese and blend again to combine.

Continue blending until the spread reaches a very smooth consistency.

Serve on toast, on sandwiches, as a spread for bagels, on crackers or sliced apples for a perfect lunch or snack.

**Enjoy!**