



FARMERS MARKET

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Deviled Ham on Celery

Yield: Makes about 32 hors d'oeuvres

Ingredients:

10 celery ribs, strings discarded if desired
½ lb. thinly sliced cooked smoked ham
¼ cup minced fresh flat-leaf parsley
¼ cup mayonnaise
2 tbl. Dijon mustard
½ tsp. Worcestershire sauce
½ tsp. Sherry vinegar or cider vinegar

Trim a thin strip down length of rounded side of each celery rib to form a flat bottom, then rest celery on flat bottom. Cut away curved edges with a large knife to form flat-sided pieces of celery, discarding trimmings. Diagonally cut celery into 32 (1 1/4-inch) lengths.

Pulse half of ham in a food processor until finely chopped, then mince remaining ham with a sharp large knife. Stir together finely chopped and minced ham with remaining ingredients and pepper to taste in a bowl, then mound 1 teaspoon of filling onto each piece of celery.

Cook's Note: Celery can be cut 6 hours ahead and chilled, wrapped tightly in plastic wrap. Deviled ham can be made 1 day ahead and chilled, covered.

We wanted to give this savory starter a modern look, so we cut away the curved edges of the celery to make flat pieces. If you're short on time, it looks just as nice with the edges left on. You will have about 1/4 cup deviled ham left over — you can make a few more celery hors d'oeuvres or simply put it in the fridge to serve on crackers the next day.

Credit: Epicurious