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## Ham Spread



## JERNEJ KITCHEN

# HAM SPREAD

Ham Spread or Ham Salad is a wonderful recipe for using leftover Easter ham. Spread it over crackers or bread and refrigerate for days.

- serves  
8  
people
- preparation:  
15  
minutes
- cook:  
45  
minutes
- total time:  
1  
hour

cook the ham (if you're not using fully cooked or leftover)

Place a large pot of water on high heat. When it starts to boil, add the ham, cover with a lid, and cook until the ham is cooked, for about 45 - 60 minutes. Transfer the cooked ham to a working surface and cut it into 1 cm or 1/2-inch slices, then into 1 cm or 1/2-inch cubes.

### Ham Spread

Add diced ham, chopped onion, celery, chopped chives, mustard, mayo, and Tabasco to a blender. Mix into a smooth, thick spread. If you prefer to make it even creamier (we do), then add the cream cheese and mix again. Adjust the season with salt and pepper.

### Ham Spread

Transfer the Ham Spread to a serving bowl and sprinkle with chopped chives. Keep the spread in an airtight, sealed container for up to 5 days.

## Ham Spread

400 g (1 pound) fully cooked boneless ham

1 small onion

1 celery stalk

2 tbsp chopped chives

1 tsp mustard

2 tbsp mayo

1/2 tsp tabasco (optional)

2 tbsp cream cheese

## Tools and equipment

large pot

cutting board

kitchen knife

blender or chopper

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