

From the Kitchen of Glazed Honey Ham Co.

www.honeyham.com

Ham Ball

Makes approx. 2 lbs.

Ingredients:

8 oz. cream cheese
1 lb. [Glazed Honey Ham](#), ground or chopped
2 tsp. lemon juice
1/8 tsp. onion powder
4 oz. finely chopped ripe olives
1/4 cup finely chopped pecans, toasted
2 Tbsp. [Glazed Honey Ham Co. Honey Horseradish Mustard](#)
1/4 tsp. Thyme
Dash coarse ground black pepper to taste

Directions:

Blend all ingredients together in large bowl by hand. Mold into desired shape and refrigerate until serving. Roll in or garnish with chopped toasted pecans. Serve with crackers or baguettes.

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Cranberry Mustard

Makes approx. 14 oz.

Ingredients:

1 cup Yellow Mustard
3/4 cup Brown Sugar
2 Tbsp. Honey
3/4 cup [Glazed Honey Ham Co. Cranberry Relish](#)

Directions:

Mix mustard, sugar and honey together in food processor until smooth. Add Cranberry Relish and mix to desired texture. Store in refrigerator. Serve on a sandwich of [Glazed Honey Ham](#), cheddar cheese, lettuce, tomatoes and red onion grilled on wheat bread. Substitute [Boneless Turkey Breast](#) and Swiss cheese for another great sandwich!

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Cranberry Vinaigrette Salad Dressing

Makes approx. 14 oz.

Ingredients:

3/4 cup olive oil
1/2 cup [Glazed Honey Ham Co. Cranberry Relish](#)
1/4 cup red wine vinegar
1 tsp. salt
1 tsp. sugar
1/2 tsp. coarse ground black pepper
1/4 tsp. dry mustard

Directions:

Mix in food processor to desired texture. We serve our dressing coarse and chunky. Store in refrigerator. Serve on salad bed of torn fresh greens, our [Boneless Turkey Breast](#) (chopped), chopped bacon, bell peppers, tomatoes, grated cheddar cheese and crisp croutons.

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Smokey Potato Salad

Makes approx. 4 pints

Ingredients:

3 lbs. red potatoes, washed and chopped into ½ - 1 inch cubes
3/4 cup mayonnaise
1/2 cup chopped red onions
3/4 cup dill pickle relish
1 1/2 Tbsp. [Glazed Honey Ham Co. Smokey Mesquite Mustard](#)
3 hardboiled eggs, chopped
3/4 tsp. salt
3/4 tsp. fresh ground or coarse pepper
Dill pickle juice

Directions:

Boil potatoes just until soft. Drain and allow to dry. Add all other ingredients and mix well. Add pickle juice until salad is moist. Chill in refrigerator for 2 hours before serving.

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Broccoli Salad with Plum Dressing

Serves 6-8

Ingredients:

Salad:
4 cups broccoli florets
½ red onion, sliced
8 slices crisp cooked bacon, crumbled
Cherry tomatoes, cut in half or mandarin oranges

Dressing:
2 tablespoons red wine vinegar
¼ cup mayonnaise
cup [Glazed Honey Ham Co. Hot Plum Chipotle Sauce](#)
½ cup sugar

Directions:

Combine broccoli, onions and ½ of the bacon in salad bowl. Mix vinegar, mayonnaise, Hot Plum Chipotle Sauce and sugar in separate bowl with whisk until smooth. Pour desired amount of dressing over broccoli mixture and toss. Cover and refrigerate for 1 hour before serving. Garnish with tomatoes or oranges, remaining bacon and light drizzle of dressing and serve.

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Smokey Ham Salad

Makes approx. 2 pints

Ingredients:

2 cups ground [Glazed Honey Ham](#)
1/2 cup mayonnaise
1/4 cup [Glazed Honey Ham Co. Sweet, Sour and Smokey Mustard Sauce](#)
1/4 cup dill pickle relish
Chopped onion, optional

Directions:

Combine all ingredients. Store in refrigerator.

Serving suggestions:

Make a hearty sandwich with ham salad on wheat bread.
Serve on fresh salad greens with ranch dressing and crackers.
Make thin sandwiches and cut into triangles or rounds.