



Brooke's Ham Leftover Guide

Ham Salad:

Place a small amount of cubed leftover ham in a food processor (about 2 cups) and grind it up. Place in a bowl and add enough mayonnaise to moisten and for an added kick add about 1 tablespoon of pickle relish. Mix well and spread over your favorite bread and you got a mouthwatering sandwich.

Green Salad with Ham

Put about two handfuls of your favorite lettuce combination per person in a salad bowl, add your favorite shredded cheese and about ½ cup of cubed leftover ham per person. Toss well and top with a **honey mustard dressing**. A quick and easy way to make honey mustard dressing is to take honey mustard and add a little olive oil to it, whisk it together and drizzle over your salad.

Ham & Eggs:

You'll never want to eat poached eggs over toast again. Instead of using toast under your eggs try frying up a couple slices of leftover ham (just a minute or two on each side) and slapping those poached eggs right on top.

Omelet:

One of the nice things about omelets is if you run into a problem you can easily turn them into scrambled eggs. Just before you flip over the side of the omelet throw in a handful of leftover ham cubes with your favorite cheese.

Chicken Cordon Bleu:

3-4 T melted butter	2 cups of cubed leftover ham
1 cup seasoned flour	2 cups of Mazzulo's bread crumbs
4 whole boneless chicken breast	1 cup of shredded Swiss
2 eggs-beaten	

Preheat oven to 350. Flatten breast with a mallet or ask your butcher to run them through the cuber-once. Add about 1/2cup of ham and 1/4cup of cheese to each breast. Carefully roll and insert a toothpick through the end to keep together. Roll in flour than egg and than breadcrumbs. Drizzle with melted butter and place on a cookie sheet to bake for 40-45 minutes.

Toasted Ham & Cheese Sandwich:

Brown up a couple slices of bacon in the microwave. Place a couple slices of ham on your favorite bread, top with your favorite cheese and add bacon. Place on cookie sheet and stick under the broiler for a few minutes until the cheese is melted. Usually 1 person can eat two of these.

