

## "Rock Ridge Deviled Ham"

If you squint hard enough, you may be able to see “deviled ham” on your grocer’s shelves in a tiny little ol’ white, paper-wrapped can with red lettering. It’s a nice product but too expensive in my opinion. Make yer’ own, cowboys! This recipe comes from my friend George Druktenis in Ohio. Thanks “Trosky”.

- 1 pound smoked ham, cut into 1-inch cubes
- 1/2 cup mayonnaise
- 1/4 cup prepared mustard
- 1/2 cup chopped onion
- 2 tablespoons chopped fresh parsley leaves
- 3 tablespoons maple syrup
- 2 tablespoons hot sauce (recommended: Tabasco)
- 1 tablespoon Worcestershire sauce
- 2 teaspoons paprika
- 1 teaspoon mustard powder
- Salt
- Pepper

Combine all ingredients in a food processor and blend until smooth. Use as a sandwich filling or spread on crackers for a snack.

Best Wishes,  
Chuckwagon