

## GUASTELLO'S VILLAGE MARKET

# Deviled Ham Salad Sandwich

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Makes 1 ½ cups salad or 6 small sandwiches; it can easily be doubled

### Ingredients

For the Deviled Ham Salad:

8 ounces smoked ham, coarsely chopped  
1/3 cup mayonnaise  
1 tablespoon yellow mustard  
2 teaspoons honey  
1 1/2 teaspoons Worcestershire sauce  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon garlic powder  
1/4 teaspoon onion powder  
1/8 teaspoon ground cloves  
1/8 teaspoon cayenne pepper  
1/4 cup minced sweet gherkins, drained, plus 2 teaspoons liquid  
2 tablespoons minced red onion

For the Assembly

6 small (3 to 3 1/2 inches) bread rolls, such as brioche or Hawaiian  
3 tablespoons unsalted butter, softened  
3/4 cup packed watercress leaves

For the Deviled Ham Salad: Pulse ham, mayonnaise, mustard, honey, Worcestershire, pepper, garlic powder, onion powder, cloves, and cayenne in food processor until a coarse paste forms, 6 to 8 pulses. Scrape sides and bottom of food processor with rubber spatula and pulse for 1 second. Transfer to medium bowl. Stir gherkins and onion into ham salad.

For the Assembly: Slice bread rolls in half and spread with cut sides with butter. Distribute watercress evenly among the bottom half of rolls. Top watercress with 1/4 cup ham salad. Serve.

*Credit: Serious Eats*