

Betty's Ham Salad.txt

Betty's Ham Salad

Sheila Lukins, Celebrate!, Workman Press, 2003

2 cups dried tubetti or ditali pasta
8 cups diced baked Virginia ham (1/2 inch dice)
4 cups diced celery (1/4 inch dice)
2 cups thinly sliced scallions, including 3 inches green
1 1/2 cup loosely packed fresh flat-leaf parsley leaves
1 1/3 cup diced sweet gherkin pickles (1/4 inch dice)
3 cups prepared mayonnaise, such as Hellmann's
1/4 cup Dijon mustard
1 teaspoon celery seeds
freshly ground black pepper, to taste
1/4 cup chopped fresh flat-leaf parsley, for garnish

1. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until just tender, 10 minutes. Drain the pasta into a colander, then run it under cold water to stop the cooking. When it is thoroughly cooled, drain the pasta again and pat dry.

2. Combine the pasta, ham, celery, scallions, parsley leaves, and gherkins in a large bowl. Toss well.

3. In a separate bowl, combine the mayonnaise, mustard, celery seeds, and pepper. Toss the dressing with the ham mixture, coating the ingredients well. Spoon the salad into a large serving bowl and sprinkle with the chopped parsley.