

Burning Ham Salad

Ingredients

8-10 oz. cooked ham (preferably grilled to get the smoky flavor, then cut into small cubes)
3/4-1 c. mayonnaise
3-4 T. Mustard (more or less to taste)
1 Vidalia or yellow onion, chopped finely
1 bell pepper, chopped finely
4-5 stalks celery
1 8 oz. package salad macaroni
salt and pepper

Directions

Dice and mix in whatever portions you desire. Make a huge batch and bring it in Ziploc bags to the desert. Eat straight out of the bag with Ritz crackers (any crackers will do but Ritz tastes best). It keeps really well if you keep it in a cooler.

Submitted by Summer: "Actually, this recipe is a family favorite back in Arkansas."