

EGG, SMOKED HAM, & FENNEL SALAD WITH STONE GROUND VINAIGRETTE

Yield: 4 portions

Ingredients	Amounts
Eggs, hard boiled	6 ea.
Farmland Applewood Smoked Ham, diced into ¼" cubes	2 cups
Fennel, diced	1 cup
Celery, peeled and diced	1 cup
Shallot, minced	2 Tbsp.
Dill, minced	2 Tbsp.
Chives, sliced thin	2 Tbsp.
Kosher salt	1 tsp.
Black pepper	¼ tsp.
Cayenne	¼ tsp.
 <i>Stone ground vinaigrette</i>	
Lemon juice	2 Tbsp.
Greek Yogurt	3 Tbsp.
Mayonnaise	2 Tbsp.
Stone ground mustard	3 Tbsp.
Honey	1 tsp.
Garlic, minced	1 tsp.
Olive oil	¼ cup
Kosher salt	as needed
Black pepper	as needed
 Butter leaf lettuce	 as needed
Chives, sliced thin	as needed

Method

1. *For the eggs:* Add the eggs to a saucepan and fill with cold water. Bring water to a boil and immediately remove from heat. Cover and let the eggs stand for 10 minutes. Take the eggs out of the water and plunge into an ice bath, let cool.
2. *For the salad:* Peel and chop the eggs and add them to a medium sized bowl. Add diced ham, fennel, celery, shallot, dill, chives, salt, pepper and cayenne. Mix well.
3. *For the vinaigrette:* Place all ingredients in a mixing bowl and whisk to combine. Season with salt and black pepper. Dress the salad and season to taste.
4. *For the finish:* Place a nice leaf of lettuce on the plate, add ½ cup of the egg and ham salad on top, and garnish with additional chives. Enjoy!