

STUFFED HAM LOAF
Compliments of Angela Kenley

1 loaf unsliced Italian bread
¼ cup mayonnaise or salad dressing
1/3 cup chopped parsley
1 – 8 oz. package cream cheese
¾ cup celery, finally chopped
½ cup shredded cheddar cheese
2 T onion, finely chopped
¼ tsp salt
2 – 4 oz. packages ham (8 slices)
1 large dill pickle

Cut bread lengthwise, hollow out each half with fork, leaving ½ inch thick shell (save insides for bread crumbs). Spread mayonnaise over hollows; sprinkle parsley over mayonnaise. Blend cream cheese, celery, cheddar cheese, onion and salt and spoon into bread halves, packing down well with back of spoon. Leave a small hollow down the center. Quarter pickle lengthwise; roll each quarter inside a double thick slice of ham. Place rolls end to end in center of half of bread and top with other half. Wrap loaf tightly in transparent wrap. Chill several hours. To serve, cut into 16 slices.

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