Ham Mousse for Tea Sandwiches

Author: Sarah from Our House South County Cooking School

Carolyn T's Cookbook

Servings: 8



Notes: My recollection is that this is enough for 4 small sandwiches, but I'm not sure. Maybe it will only make 3, so it might serve fewer people. It's rich, so a little goes a long ways, and likely no one would eat more than two quarters of this sandwich.

1/2 pound ham, country style, if possible, diced
2 tablespoons sour cream
1/2 cup butter, room temp
1 1/4 cups heavy cream
6 tablespoons chives, minced
8 whole white bread slices, thin, sandwich type

1. Place ham in food processor (dice ham first). Pulse until chopped, then add sour cream, butter and 1/4 cup of the heavy cream. Puree until smooth (but not total mush), then transfer to a medium bowl. Beat the remaining heavy cream until stiff peaks form. Fold into the ham mixture, along with the chives. Make sandwiches immediately, or chill for an hour or two.
2. Spread onto thin, soft white or wheat bread, crusts removed, then cut into quarters and serve.

Blog: Carolyn T's Blog: http://tastingspoons.com

Per Serving (excluding unknown items): 357 Calories; 30g Fat (74.8% calories from fat); 8g Protein; 15g Carbohydrate; 1g Dietary Fiber; 100mg Cholesterol; 641mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat.

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