



### **Deviled Ham & Eggs Brunch Sandwiches**

*Southern styled combo with pimiento cheese, deviled ham, and eggs*

- 1/4 cup chive onion cream cheese spread
- 1 Tablespoon mayonnaise
- 1 teaspoon coarse grain mustard
- 1 teaspoon pepper sauce or as desired
- 1 teaspoon maple syrup
- 1/4 cup finely grated sharp cheddar cheese
- 2 Tablespoons pimiento peppers or roasted red peppers, chopped
- 2 ounces thinly sliced deli honey ham, coarse chopped
- 1-ounce smoked turkey bacon slices, cooked, chopped
- 1 hardboiled egg, peeled, chopped
- 4 large lettuce leaves, butter, or leaf lettuce, divided
- 4 slices oat bread or favorite sandwich bread, toasted if desired, divided
- 1/4 cup pickled red onions, optional, (see attached recipe)
- 1/4 cup crisp onions slices, optional

1. In a medium sized bowl, stir cream cheese, mayonnaise, mustard, hot sauce, maple syrup and cheddar cheese until combined.
2. Add the peppers, ham, bacon, and chopped boiled egg. Place in the refrigerator until serving.
3. To assemble each sandwich: Place lettuce on large oat bread slice.
4. Divide the filling equally into sandwich portions. If making large sandwiches, this will make two sandwiches, and or 4 small Sammy sandwiches,
5. Top with pickled red onions or crispy onion slices, top with another lettuce leaf and the second slice of bread. It will make a large sandwich. Prepare the remaining sandwich following the same procedure. Yield: 2 large sandwiches or 4 small sandwiches

**About the Recipe:** This is the time of the year when we always seem to have leftover ham and boiled eggs. For a menu change, try Southern styled deviled ham sandwiches for a robust lunch or even quick dinner entrée. The recipe combines all those favorite early spring ingredients, and the oat bread is hardy enough for this man-sized sandwich.

**Recipe for Pickled Red Onions:**

1/2 large red onion, thinly sliced

1/2 cup apple cider vinegar

1 Tablespoon granulated sugar

1/2 Tablespoon salt

1 cup hot water

Slice red onions very thinly. Place onions in medium sized bowl, combine vinegar, sugar, salt, and hot water; stir to dissolve sugar and salt. Pour mixture over sliced onions. Make sure the onions are immersed in the pickling liquid. Let rest for about 1 to 2 hours; store in the refrigerator for up to three weeks.