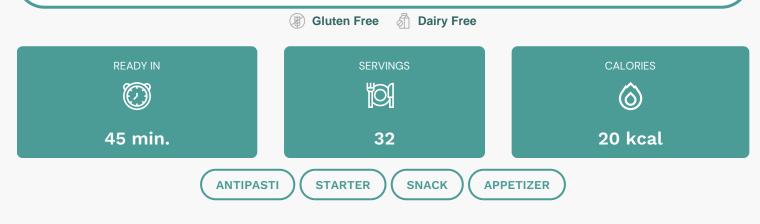


Deviled Ham on Celery



Ingredients

10 celery stalks
O.5 teaspoon sherry vinegar
2 tablespoons dijon mustard
0.3 cup parsley fresh minced
0.3 cup mayonnaise
0.5 pound ham smoked cooked thinly sliced ()
0.5 teaspoon worcestershire sauce

Equipment

	food processor
	bowl
	knife
	plastic wrap
Di	rections
	Trim a thin strip down length of rounded side of each celery rib to form a flat bottom, then rest celery on flat bottom.
	Cut away curved edges with a large knife to form flat-sided pieces of celery, discarding trimmings. Diagonally cut celery into 32 (11/4-inch) lengths.
	Pulse half of ham in a food processor until finely chopped, then mince remaining ham with a sharp large knife. Stir together finely chopped and minced ham with remaining ingredients and pepper to taste in a bowl, then mound 1 teaspoon of filling onto each piece of celery.
	·Celery can be cut 6 hours ahead and chilled, wrapped tightly in plastic wrap.·Deviled ham can be made 1 day ahead and chilled, covered.
Nutrition Facts	
	PROTEIN 25.06% FAT 71.91% CARBS 3.03%

Properties

Glycemic Index:4.56, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.91956519999582%

Flavonoids

Apigenin: 1.05mg, Apigenin: 1.05mg, Apigenin: 1.05mg, Apigenin: 1.05mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 19.92kcal (1%), Fat: 1.6g (2.46%), Saturated Fat: 0.29g (1.84%), Carbohydrates: 0.15g (0.05%), Net Carbohydrates: 0.08g (0.03%), Sugar: 0.06g (0.07%), Cholesterol: 4.14mg (1.38%), Sodium: 109.95mg (4.78%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.26g (2.51%), Vitamin K: 10.92µg (10.4%), Phosphorus: 18.53mg (1.85%)