

Our State eats

Published in the December 2023 issue of Our State

German-Style Ham Rolls

Yield: 8 rolls.

For the egg salad:

- 4 hard-boiled eggs, chopped
- 1 tablespoon mayonnaise
- 1 teaspoon dill pickle relish
- 1 teaspoon anchovy paste
- 2 teaspoons dill pickle juice

For the rolls:

- 8 thin slices boiled ham, not shaved
- Egg salad
- 8 asparagus spears, blanched

For the egg salad: Mix all ingredients until well combined.

For the rolls: Place one slice of ham on cutting board. Spread 2 teaspoons of egg salad in the center. Place one asparagus spear on top of egg salad. Roll ham around ingredients and secure with a decorative toothpick. Repeat until all ingredients have been used. Refrigerate until ready to serve.



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