

## **Deviled Ham Melts with Asparagus**

Rachael Ray

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**Servings: 4**

**1 bunch thin asparagus spears**  
**1/2 pound deli-sliced imported ham, coarsely chopped**  
**3 -4 tablespoons red onion, grated or finely chopped**  
**1 clove garlic, grated or pasted**  
**1 small fresno chile pepper, seeded and chopped**  
**1 small celery rib from the heart, coarsely chopped**  
**small handful flat-leaf parsley leaves**  
**2 tablespoons yellow mustard**  
**1 tablespoon hot sauce**  
**2 teaspoons Worcestershire sauce**  
**1 teaspoon paprika**  
**salt and pepper**  
**4 slices good-quality pumpernickel bread (from a large, round loaf)**  
**1 cup gruyere cheese, shredded**  
**1 cup sharp white cheddar cheese, shredded**

In a large skillet, bring a couple of inches of water to a boil. Add the asparagus and cook for 3 minutes. Using tongs, transfer to a towel to cool.

Preheat the oven to 375 degrees.

In a food processor, pulse the ham, onion, garlic, chile, celery, parsley, mustard, hot sauce, Worcestershire and paprika into a spread. Season with salt and pepper.

Arrange the bread on a baking sheet and spread evenly with a thick layer of the deviled ham. Set the asparagus spears across the ham spread. Cover with the cheeses and bake until golden and toasted, 10 to 12 minutes.

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Per Serving (excluding unknown items): 134 Calories; 9g Fat (61.1% calories from fat); 9g Protein; 4g Carbohydrate; 1g Dietary Fiber; 30mg Cholesterol; 304mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 Fat; 0 Other Carbohydrates.