



courtesy of Who Are Those Guys? BBQ Competition Cooking Team  
<http://www.watgbbq.com/>

## Ham & Egg Stuffed Cukes

This is a nifty little appetizer I got from my friend Tom Meyer. I added the bacon and changed the name from Gefullte Gurken to Ham & Egg Stuffed Cukes because the original name was too hard to pronounce. I also found when folks at a party asked me what they were eating, after I said “Gefullte Gurken”, they sort of looked at me funny.

Serves 6-8

### *Ingredients*

3-4 cucumbers 6-8”	2 TBS minced sour pickles
½ tsp salt	1 tsp prepared French mustard
2 boneless sardines	2-4 TBS mayonnaise
½ lb ham finely diced	2 hard cooked eggs
2 tsp chopped fine onion	
3 slices of bacon, cooked, chopped	

### *Directions*

Cut ½ “ from the end of each cucumber, peel. Remove seeds and center pulp with long handled ice tea spoon. leaving ¼ “ shell. Pour ¼ tsp salt into each; rub evenly as possible with fingers. Let shells stand for about 15 minutes the dry thoroughly inside and out with a paper towel.

In a medium sized bowl, mash sardines to a paste, add ham, bacon, eggs onions, pickles, mustard and 2 TBS of mayo. Stir until mix holds shape in a spoon, adding more mayo if needed. Taste for seasoning.

Stuff cucumbers with mixture until full. When full, wrap with wax paper or aluminum foil and refrigerate for 2 hours until filling is firm.

To serve, slice across or slanted in 1/2 “ slices.