

The United States of America is named after the Italian Amerigo Vespucci. Amerigo was a pickle merchant before he traded careers and became an explorer. For this recipe, you can honor Signore Vespucci by flavoring egg salad with pickle relish. When the easy-to-make salad is done, add lettuce and ham. Italians would use a ham called prosciutto but you can use any kind of ham you have on hand, maybe Polish ham. Just before you're ready to eat, turn all the pieces into a neat-to-eat sandwich by wrapping everything in a tortilla, a flat, round Mexican bread. You'll end up with an international treat.

Rolled-up Greens, Eggs and Ham

for 6 kids

Foods you need:

- 1/4 cup mayonnaise**
- 1 tablespoon pickle relish**
- 6 hard-cooked eggs, chopped**
- 6 (6 1/2- to 7-inch diameter) flour or corn tortillas**
- 2 cups lettuce torn into small pieces**
- 6 pieces (1 oz. each) lean cooked ham**

Kitchen things you need:

- Medium-sized mixing bowl**
- 2 rubber spatulas**
- Plastic wrap or aluminum foil**
- 1/3-cup measuring cup**
- 1/4-cup measuring cup**
- Spoon**
- 6 plates**

1. Put the mayonnaise and relish into the bowl. Stir with one of the spatulas until the mayonnaise and relish are blended and you can't see any clumps of relish any more. Add the chopped eggs. Stir with the same spatula until the eggs are evenly coated with the mayonnaise mixture. Cover the bowl with the plastic wrap or foil. Put the bowl in the refrigerator for several hours or overnight.



2. When you're ready to eat, sprinkle 1/3 cup of the lettuce evenly over each tortilla. Put 1 slice of ham on top of each pile of lettuce. Spoon 1/4 cup of the egg salad onto each ham slice. Spread the salad over the ham slices with the second spatula. Gently roll up the tortillas so the lettuce and egg salad don't squeeze out. Put the tortillas on the plates with the open sides down.

