

## HAM LOAF

Submitted by Mary Borgan

Serves 8 to 10

### INGREDIENTS for Ham Loaf

2 pounds ground ham  
1-1/2 pounds ground pork  
1-1/2 cup fresh bread crumbs  
1 cup milk  
2 eggs, slightly beaten

### INGREDIENTS for Sauce

1/2 cups cider vinegar  
1-1/2 cups brown sugar  
1 tablespoon yellow mustard  
1/2 cup Water

### PROCEDURE

Heat oven to 350 degrees F.

Mix the Ham Loaf Ingredients together and form into 1 or 2 loaves.

Place in 9x12 or 8x10 pan with 2-3 inch sides

Mix the Sauce Ingredients together and heat in microwave for 1 to 2 minutes. Pour over Ham Loaf in pan. Baste 2 or 3 times during baking.

### BAKE TIMES

1 loaf: bake 1-1/2 hours

2 loafs: bake 1 hour

Let Rest 5 minutes before slicing. Serve pan sauce on side.

Mary's Hint: Remove the loaf 10 minutes before baking is finished. Top with a very thick mixture of pan sauce and brown sugar.

Broil the loaf until the sugar caramelizes (about 5 to 7 minutes).

ENJOY!