

# Ham Ball

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1/2 pound boiled ham,  
ground  
1/3 cup raisins  
1 tablespoon grated onions  
1/4 teaspoon curry powder  
1/4 cup mayonnaise  
1 package (3 ounce) cream  
cheese  
2 tablespoons horseradish  
1 tablespoon milk  
chopped fresh parsley (for  
garnish)*

In a bowl, combine the ham, raisins, onion, curry and horseradish. Shape into a ball

Ice with cream cheese, milk and the horseradish mixture.

Sprinkle with chopped fresh parsley.

Serve with crackers.

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Per Serving (excluding unknown items): 1376 Calories; 129g Fat (80.5% calories from fat); 21g Protein; 49g Carbohydrate; 3g Dietary Fiber; 276mg Cholesterol; 1047mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fruit; 0 Non-Fat Milk; 19 Fat; 0 Other Carbohydrates.