

# Individual Ham Loaves and Sauce

*Donna Greenlee - Dayton's Sioux Falls*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

*Servings: 25*

## *HAM LOAVES*

*3 1/2 pounds ground ham*

*2 pounds ground beef*

*3 eggs, slightly beaten*

*3 cups graham cracker crumbs*

*2 cups milk*

## *SAUCE*

*2 cans (10-3/4 ounce ea) cream of tomato soup*

*3/4 cup vinegar*

*2 cups packed brown sugar*

*2 teaspoons dry mustard*

*Preheat the oven to 350 degrees.*

*In a large bowl, combine the ham, ground beef, eggs, cracker crumbs and milk. Shape one-half cup of the mixture into an individual loaf. Repeat with the remaining mixture to form twenty-five loaves. Place on a shallow baking dish.*

*In a small bowl, combine the tomato soup, vinegar, brown sugar and mustard. Pour over the ham loaves. Cover with foil.*

*Bake for about 30 minutes. Uncover.*

*Bake 30 minutes longer.*

*(The ham loaf mixture freezes well. Mix the sauce when ready to bake the loaves.)*

*Pork*

*Per Serving (excluding unknown items): 244 Calories; 12g Fat (43.8% calories from fat); 8g Protein; 26g Carbohydrate; trace Cholesterol; 111mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.*