

Irene's Ham Loaves

Elizabeth Leedom - Dayton's Soiux Falls

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

2 1/2 pounds cooked ham

1/2 cup cracker crumbs

salt (to taste)

pepper (to taste)

2 eggs, beaten

1 1/2 cups milk

BASTING SAUCE

6 tablespoons vinegar

2 teaspoons dry mustard

2 cups packed brown sugar

HORSERADISH -WHIPPED CREAM SAUCE

6 tablespoons prepared horseradish

1 cup whipped cream or thawed frozen whipped topping

Preheat the oven to 350 degrees.

In a food processor, grind the ham using a metal blade. Transfer to a large bowl. Combine with the cracker crumbs, salt, pepper, eggs and milk. Shape into small loaves. Place the loaves into a 9x13x2-inch glass baking dish.

Make the basting sauce: In a two-quart stainless saucepan, combine the vinegar, dry mustard and brown sugar. Heat to boiling. Boil for 1 minute.

Bake for about 40 minutes, basting often with basting sauce.

Prepare the Horseradish-Whipped Cream Sauce: In a small bowl, fold the horseradish into the whipped cream.

Serve with Horseradish-Whipped Cream Sauce.

Yield: 6 to 8 servings

Pork

Per Serving (excluding unknown items): 4162 Calories; 143g Fat (30.9% calories from fat); 226g Protein; 497g Carbohydrate; 15723mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 10 Fat; 29 1/2 Other C