

# Pineapple Upside-Down Ham Loaf

*Jerri reppert*

*The Pennsylvania State Grange Cookbook (1992)*

## **Servings: 6**

*3 tablespoons butter*  
*1/3 cup packed light brown sugar*  
*6 to 8 slices pineapple*  
*6 to 8 maraschino cherries*  
*1 pound ground cooked ham*  
*10 ounces ground pork*  
*2 cups bread crumbs*  
*2 eggs, beaten*  
*1 cup milk*  
*1 teaspoon salt*  
*1/8 teaspoon pepper*  
*1/2 teaspoon dry mustard*

Preheat the oven to 350 degrees.

In a saucepan, melt the butter. Stir in the brown sugar. Pour into a 8x8-inch pan.

Place the pineapple slices over the sugar mixture. Place a cherry in the center of each pineapple slice.

In a bowl, combine the ham, pork, bread crumbs, eggs, milk, salt, pepper and mustard. Mix well. Spread evenly over the pineapple slices.

Bake for 1-1/2 hours.

Invert onto a serving platter. Cut into squares to serve.

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Per Serving (excluding unknown items): 937 Calories; 23g Fat (21.5% calories from fat); 18g Protein; 173g Carbohydrate; 9g Dietary Fiber; 126mg Cholesterol; 924mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 1/2 Lean Meat; 4 Fruit; 0 Non-Fat Milk; 3 Fat; 6 Other Carbohydrates.