

# Porkies

Colleen Reinert - Little River, KS  
Treasure Classics - National LP Gas Association - 1985

**Servings: 8**

*1 pound ground cured ham*  
*1 1/2 pounds ground pork*  
*2 eggs, beaten*  
*1 cup milk*  
*salt*  
*pepper*  
*1 cup quick cook oats*  
**BASTING SAUCE**  
*1 1/2 cups brown sugar*  
*1/2 cup water*  
*1/2 cup vinegar*  
*1 tablespoon mustard (wet or dry)*

**Preparation Time: 15 minutes****Bake Time: 1 hour 30 minutes**

In a bowl, combine the ground ham, ground pork, eggs, milk, salt, pepper and oats.

Shape into small oblong "porkies". A good size is one that looks like a small baked potato.

Place the porkies in a casserole dish.

Make the basting sauce: Place the brown sugar, water, vinegar and mustard in a saucepan. Boil for 5 minutes to make a syrup.

As the porkies bake, baste them with the syrup.

Bake at 350 degrees for 90 minutes.

Best when served with baked or mashed potatoes.

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Per Serving (excluding unknown items): 365 Calories; 20g Fat (49.9% calories from fat); 17g Protein; 29g Carbohydrate; 0g Dietary Fiber; 118mg Cholesterol; 91mg Sodium. Exchanges: 2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.