

HAM LOAF

SALLY SMITH/MOM

4 POUNDS GROUND HAM
2 POUNDS GROUND PORK
4 EGGS BEATEN

1 CUP BREAD CRUMBS
1/2 TEAS PEPPER
1 CUP MILK

MIX AND PUT IN LOAF TIN (THREE) AND BAKE AT 325° FOR 1-1/2
TO 2 HOURS

BEFORE BAKING COVER LOAF WITH

1 CUP BROWN SUGAR

3 TBSP DRY MUSTARD

3/4 CUP VINEGAR

MIX WELL AND COVER TOP OF EACH LOAF BEFORE BAKING

SAUCE TO GO OVER LOAF AFTER BAKING

6 OZ PREPARED MUSTARD

1 CUP SUGAR

1/2 CUP VINEGAR

3 TBSP CORN STARCH

1 BEEF BOUILLON CUBE DISSOLVED IN 1 CUP HOT WATER

1/4 CUP BUTTER.

MIX DRY INGREDIENTS AND THEN ADD ALL LIQUID. COOK UNTIL
THICK