

HAM LOAF

Jean Davis

comments

The definition of "eternity" is "two people and a ham." Here's a great way to deal with those leftovers. It's a great substitute for traditional meatloaf.

notes

Preheat oven to 375 degrees.
Have a 13x9" baking pan ready.
Serves 8

Ingredients

prepare in advance

Crush

2 C regular graham crackers

Measure together

1 C tomato soup
1 C brown sugar
1 T dry mustard
1/3 C vinegar
1/2 C water

Measure

1/2 C milk

Have available

1 lb. pork, 3 lbs. ham, ground together
3 eggs

complete recipe

Mix meats with the graham crackers, milk, and eggs. Be sure it is thoroughly mixed.

Form into 2 loaves, placing both in one 13x9" pan.

Make sauce by beating with an egg beater the tomato soup, sugar, mustard, vinegar and water.

Pour sauce over loaves.

Bake and baste for 2 hours at 375 degrees.