

# Glazed Ham Loaves

*Pete Peterson - Hudson's Novi*

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

## *HAM LOAF*

*1 pound ground smoked ham*

*1 pound ground veal shoulder or fresh pork*

*1/3 cup cracker crumbs*

*2 eggs, beaten*

*1/4 cup milk*

*1/4 cup chopped onion*

## *GLAZE*

*1/2 cup vinegar*

*1/2 cup water*

*1 1/2 cups packed brown sugar*

*2 teaspoons prepared mustard*

*8 whole cloves*

*Preheat the oven to 350 degrees.*

*In a large bowl, combine the smoked ham, veal shoulder, cracker crumbs, eggs, milk and onion. Mix thoroughly. Shape into a loaf in a baking pan.*

*In a medium saucepan, combine the vinegar, water, brown sugar, mustard and cloves. Heat to boiling. Boil for 6 minutes.*

*Pour over the ham loaf.*

*Bake for one hour, basting occasionally.*

*Pork*

*Per Serving (excluding unknown items): 1636 Calories; 23g Fat (11.8% calories from fat); 19g Protein; 368g Carbohydrate; Cholesterol; 558mg Sodium. Exchanges: 2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 22 O*