

Ham Logs with Raisin Sauce

*First United Methodist Church Cookbook
Best of the Best Minnesota Cookbook*

*1 pound ground ham
1/2 pound ground pork
3/4 cup milk
1/2 cup oatmeal (raw)
1 egg
1/2 teaspoon salt
dash pepper
RAISIN SAUCE
1/2 cup brown sugar
1 tablespoon cornstarch
3/4 cup cold water
2 tablespoons vinegar
2 tablespoons lemon juice
1/4 cup seedless raisins*

Preheat the oven to 350 degrees.

In a bowl, combine the ham, pork, milk, oatmeal, egg, salt and pepper. Form the mixture into six logs. Place the logs in a baking dish.

In a bowl, combine the brown sugar and cornstarch. Gradually add the water, vinegar, lemon juice and raisins. Bring to a boil, stirring.

Cover the ham logs with the sauce.

Bake for 40 to 45 minutes, basting with the raisin sauce.

Per Serving (excluding unknown items): 1207 Calories; 59g Fat (43.7% calories from fat); 52g Protein; 120g Carbohydrate; 2g Dietary Fiber; 400mg Cholesterol; 1392mg Sodium. Exchanges: 1/2 Grain(Starch); 6 Lean Meat; 2 Fruit; 1/2 Non-Fat Milk; 8 Fat; 5 Other Carbohydrates.