

Savory Sliced Ham

Helen Rice - Littleton, CO

Treasure Classics - National LP Gas Association - 1985

Servings: 4

*3 teaspoons prepared
mustard*

2 tablespoons catsup

1/4 teaspoon pepper

dash cayenne

*1 pound boiled or cooked
ham, thinly sliced*

*1 cup grated American
cheese*

Preparation Time: 15 minutes**Bake Time: 15 minutes**

In a bowl, thoroughly mix the mustard, catsup, pepper and cayenne.

Spread slices of ham with the mustard mixture. Place grated cheese on the mustard mixture on each slice. Stack the slices forming a brick-shaped pile. Transfer the ham loaf to a baking pan.

Bake for 15 minutes in a preheated 350 degree oven.

Remove from the oven and cool.

Chill in the refrigerator until ready to serve.
Serve cold.

Good with scalloped potatoes or sweet potatoes.

(Best made with boiled ham. Have the butcher slice it moderately thin.)

Per Serving (excluding unknown items): 11 Calories; trace Fat (14.1% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 136mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 0 Other Carbohydrates.