

Ham Loaf

written by The Recipe Exchange | May 7, 2015

Ingredients

2 pounds ground ham
1 1/2 pounds ground pork
2 eggs
1 cup dried bread crumbs
1 cup evaporated milk
1/8 teaspoon salt
1/8 teaspoon ground black pepper
1 cup brown sugar
1 tablespoon mustard powder
1/4 cup cider vinegar

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the ham, pork, eggs, bread crumbs, evaporated milk, salt and ground black pepper. Mix all together well and form into a loaf. Place loaf into a lightly greased 9×13 inch baking dish.

Bake at 350 degrees F (175 degrees C) for 90 minutes.

While the loaf is baking, combine the brown sugar, mustard powder and vinegar. Mix well and pour over the loaf in the final 15 minutes of baking.