

Ham Balls

Ingredients:

Meat Mixture

2-1/2 pounds Ham Loaf (see Ham Loaf recipe)
1-1/2 cups Graham Crackers (crushed)
1 cup Milk
1 Egg

Sauce

1 can Tomato Soup
3/4 cup Brown Sugar
1 tablespoon Dry Mustard
2 tablespoons Vinegar

Steps:

Preheat oven to 350 degrees

Mix meat mixture ingredients in large bowl by hand until all ingredients are well incorporated

Mix sauce ingredients in medium sauce pan with a whisk until all ingredients are mixed well and mixture is smooth

Place sauce pan on stove on low heat and simmer, stirring occasionally while performing the next step

Form meat mixture into balls and place into 10" x 14" or larger baking pan (cake or lasagne pan works well). Makes 15 to 24 balls depending on size

Pour sauce over balls and bake for 60 to 70 minutes or until the temperature of the center of the largest ball is 160 degrees

Recipe from Sandy Conrad - January, 1990