

# Ham Loaf

*From the Kitchen of: Nancy Mapston VIA: Marvin & Vern Myers*

- 2 Lbs Ground Pork                      3 Cups Cracker Crumbs
- 2 Lbs Ground Beef                      1.5 Cups Ketchup
- 2 Lbs Ground Ham                      6 Eggs
- 1.5 Cups Milk

Mix meat, eggs (beaten), cracker crumbs, milk and catsup. It makes 3 loaves. I freeze on cookie sheets and then transfer to saran wrap and zip lock bag individually and just cook 1 or however many I want at a time. Bake for 1 1/2 hours at 350 degrees.

Glaze: 3 cups brown sugar; 3/4 cup vinegar; 3/4 cup pineapple juice; 3 tsp. dry mustard. (this is for 3 loaves). If you are only cooking 1 loaf just cut glaze recipe into thirds so as not to waste. I make it just before baking and glaze all during the oven time.

I froze 3 loaves and transported 2 in a Styrofoam box to cook at cabin. They were still frozen when we got up there and quite handy to pull out of freezer and cook for supper 1 night. All I had to do was take glaze ingredients with me and make up there.