

# Ham Loaf

## Small 2 pound loaf:

1 pound ham & 1 pound pork ground together

1 egg

$\frac{1}{2}$  cup bread crumbs

$\frac{1}{2}$  cup tomato juice

Season with salt & pepper.

Cook in a 350° oven for 1 hour.

Baste with (double the basting sauce if you like it saucy):

$\frac{1}{4}$  tablespoon dry mustard

$\frac{1}{2}$  cup brown sugar

$\frac{1}{8}$  cup vinegar (apple cider vinegar is ideal)

$\frac{1}{8}$  cup water

Medium 4 pound loaf:

2 pounds ham & 2 pounds pork ground together

2 eggs

1 cup bread crumbs

1 cup tomato juice

Season with salt & pepper.

Cook in a 350° oven for 1 hour.

Baste with (double the basting sauce if you like it saucy):

$\frac{1}{2}$  tablespoon dry mustard

1 cup brown sugar

$\frac{1}{4}$  cup vinegar (apple cider vinegar is ideal)

$\frac{1}{4}$  cup water

Large 6 pound loaf:

3 pounds ham & 3 pounds pork ground together

3 eggs

1½ cups bread crumbs

1½ cups tomato juice

Season with salt & pepper.

Cook in a 350° oven for 1 hour.

Baste with (double the basting sauce if you like it saucy):

1 tablespoon dry mustard

1½ cups brown sugar

2/3 cup vinegar (apple cider vinegar is ideal)

2/3 cup water

Extra Large 8 pound loaf:

4 pounds ham & 4 pounds pork ground together

4 eggs

2 cups bread crumbs

2 cups tomato juice

Season with salt & pepper.

Cook in a 350° oven for 1 hour.

Baste with (double the basting sauce if you like it saucy):

1 tablespoon dry mustard

2 cups brown sugar

$\frac{1}{2}$  cup vinegar (apple cider vinegar is ideal)

$\frac{1}{2}$  cup water

Monster 16 pound loaf (30 people):

8 pounds ham & 8 pounds pork ground together

8 eggs

4 cups bread crumbs

4 cups tomato juice

Season with salt & pepper.

Cook in a 350° oven for 1 hour.

Baste with (double the basting sauce if you like it saucy):

2 tablespoon dry mustard

4 cups brown sugar

1 cup vinegar (apple cider vinegar is ideal)

1 cup water

Baste with (Doubled!):

4 tablespoon dry mustard

8 cups brown sugar

2 cups vinegar (apple cider vinegar is ideal)

2 cups water