

Ham Balls with Brown Sugar Glaze



Ham Balls:
1 lb fully cooked ham, finely chopped
1 lb ground pork
1 cup milk
1 cup crushed cornflakes
1 egg, lightly beaten
¼ cup packed brown sugar
1 tablespoon ground mustard
½ teaspoon salt

Glaze:
1 cup packed brown sugar
¼ cup vinegar
1 tablespoon ground mustard

In a large bowl, combine the first eight ingredients; blend just until mixed. Shape into 1 inch balls. Place a single layer in a greased 15"x10"x1" pan.

In a saucepan over medium heat, combine glaze ingredients. Cook and stir until sugar is dissolved. Spoon over ham balls.

Cover and bake at 350° for 15-20 minutes. Uncover and bake for 15-20 minutes more or until ham balls are just beginning to brown. Gently toss in glaze. Serve warm.

Recipe submitted by
Amanda Masek
Norfolk Retail Print Specialist



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