

Ham Balls

Ingredients

1 cup graham cracker crumbs
1 lb grated ham
1 lb grated pork
¾ cup milk

¼ cup vinegar
1-10 oz can tomato soup
1-1/4 cup brown sugar, packed
1 tbsp mustard

Directions

Mix graham cracker crumbs, ham, pork and milk; shape into 2" balls. Place in 7x11" baking dish.

Mix together vinegar, tomato soup, brown sugar and mustard, and then pour over meatballs.

Bake at 350 degrees for 1 hour, basting every 15 minutes. (May be made ahead of time and frozen after baked and cooled).

Alternative method: Place meatballs on cookie sheet-do not let them touch-and bake for 1 hour. Then pour sauce over them and place them into a crockpot until served.

Anita Geitz