

Ham Balls

1 # gr. cooked country ham

2 c brown sugar

1/2 # bulk pork sausage

1 T. prepared mustard

1/2 c dry bread crumbs

1 c water

1 egg

milk to moisten

1 c white vinegar

Mix together gr. ham, sausage, bread crumbs + eggs.

Add enough milk so the mixture will roll into balls. Roll balls to about 1" diameter.

Bring br sugar, mustard, water + vinegar to a boil. Pour 3/4

of this sauce over ham balls in baking dish. Bake @ 375° about 45 min. Use remaining sauce over balls when serving.

Freezes well, can be doubled

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