

Ham Balls (Farm Wife News)

1 # gr. ham

1/2 # gr. pork

1 c. milk

3/4 c. cracker crumbs

2 eggs

1/4 c. br. sugar

2 T. flour

1/2 teas gr. ginger

1 - 12 oz can apricot nectar

1 T. cider vinegar

Mix ham, pork, milk, crackers & eggs. Make 12 Balls
Arrange in baking dish, cover & Bake @ 325° 50-60 min
Till lightly browned. In 3qt pan combine sugar,
flour & ginger. Stir in apricot nectar & vinegar
over

Cook over med. heat, stirring constantly till thick.
When ham balls are done, remove from oven +
transfer to sauce. Cook over low heat 5 min
to blend flavors