



## Ham Loaf

Make your own hamloaf using our hamloaf mix.

### Ingredients

- 2 lb ham loaf mix
- 1 cup bread crumbs
- 2 eggs
- 3/4 - 1 cup milk
- Salt and pepper to taste
- 3/4 cup brown sugar
- 1 tsp dry mustard
- 1/2 cup water
- 1/2 cup vinegar



### Directions

1. Preheat oven to 350 degrees F.
2. Mix ham loaf mix, bread crumbs, eggs, milk, salt, and pepper. Shape in loaf and place in a roasting pan. Bake for about 1 1/2 hours, until the internal temperature reaches 145-150 degrees F.
3. During the first 1/2 hour of baking, mix and bring to a boil the brown sugar, dry mustard, water, and vinegar. Pour over ham loaf and continue to bake for the remaining time.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.