



# IOWA HAM BALLS

## INGREDIENTS

2 LBS HAM LOAF

1 LB GROUND BEEF/PORK

2 C CRUSHED BUTTER CRACKERS  
(SOME PEOPLE PREFER GRAHAM,  
BUT THAT'S TOO SWEET FOR ME.)

1/4 C MINCED DEHYDRATED ONION

2 EGGS, BEATEN

1 1/2 C MILK

### GLAZE

1 1/2 C KETCHUP

1 1/2 C BROWN SUGAR

1/4 C VINEGAR

1 TSP DRY MUSTARD POWDER

## DIRECTIONS

1. PREHEAT OVEN TO 350 DEGREES.
2. COMBINE HAM LOAF, GROUND BEEF, CRACKERS, ONION, EGGS AND MILK. MIX ONLY UNTIL COMBINED.
3. SHAPE INTO 1/4 C BALLS. (USE A 1/4 C COOKIE DOUGH SCOOP.)
4. PLACE IN TWO GREASED 8x8 PANS (10-12 EACH).
5. BAKE FOR 45 MINUTES.

### GLAZE

1. COMBINE KETCHUP, BROWN SUGAR, VINEGAR, AND MUSTARD POWDER IN A SMALL SAUCEPAN.
2. BRING TO A BOIL WHILE STIRRING THEN REMOVE FROM HEAT.
3. AFTER 45 MINUTES, REMOVE HAM BALLS FROM OVEN, POUR GLAZE OVER PAR-BAKED HAM BALLS. RETURN TO OVEN TO SET GLAZE FOR 15 MINUTES.
4. REMOVE AND COOL A FEW MINUTES, THEN SERVE WARM.

*THESE ARE ALSO FUN TO SERVE AT TAILGATES, TOSS THEM IN A CROCK POT, OR MAKE MINIS. REDUCE BAKING TIME ON THE MINIS BY 20%. KEEP WARM IN CROCK POT.*

