

# AGNES MEATS

## RECIPE

### Hamloaf

#### Ingredients:

3 lbs Agnes Prepared Hamloaf  
3 Eggs  
2 Cups Cracker Crumbs (Grind in Food Processor)  
Ham Loaf Sauce  
1 1/4 Cup Brown Sugar  
1 Tsp Prepared Mustard  
1/2 Cup Water  
1/2 C Vinegar

#### Procedure:

Mix hamloaf, eggs and cracker crumbs. Shape into a large loaf and put into a 13 x 9 x 2 inch ungreased pan. Bake uncovered in a preheated oven at 350 degrees for 30 minutes.

Mix sugar, mustard, water and vinegar in a saucepan and bring to a boil. Simmer for 10 minutes, stirring continuously. Set aside 1/4 of sauce to pour over each piece when served.

Pour sauce over loaf and bake for an additional 30 minutes.

Generously baste loaf with sauce from pan and cut into slices. Cover with foil and put back into oven for 15 minutes longer.

Makes approximately 6 servings.