# HOMEMADE GLAZED HAM LOAF MADE WITH LOCAL PORK

### NO IMAGE

Servings:	12.00	Category:	Entree
Serving Size:	2.00 Each	<b>HACCP Process:</b>	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-44924
School:	Manchester High School		

#### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
PORK GRND 75 LEAN	2 Pound		259373
HAM GROUND	2 Pound	BAKE Fully cooked and ready to use	158850
BREAD CRUMB PANKO	1 Quart	UNPREPARED See Package Instructions	198011
EGG SHL LRG A GRD	4 Each		206539
MILK WHT 2	1 Cup		504602
SUGAR BROWN LT	1 1/2 Cup		860311
Tap Water for Recipes	3/4 Cup	UNPREPARED	
VINEGAR APPLE CIDER 5	1/2 Cup		430795
SPICE MUSTARD GRND	1 Teaspoon		224928

#### **Preparation Instructions**

In a bowl, combine pork, ham, bread crumbs, eggs, and milk. Shape into 24 balls, each one is 1/2 cup. Place in an ungreased baking pan. Combine brown sugar, water, vinegar, and mustard; pour over the balls. Bake uncovered at 350 degrees until temp reaches 165 degrees. Baste every 15-20 minutes during baking.

## Meal Components (SLE) Amount Per Serving

ranount of Colving	
Meat	2.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 12.00 Serving Size: 2.00 Each

Amount Per Serving				
Calories	491.68			
Fat	29.06g			
SaturatedFat	9.81g			
Trans Fat*	0.00g			
Cholesterol	176.00mg			
Sodium	878.48mg			
Carbohydrates	22.33g			
Fiber	1.33g			
Sugar	6.00g			
Protein	36.44g			
Vitamin A 41.70IU	Vitamin C 0.26mg			
Calcium 51.70mg	Iron 2.25mg			

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

No 100g Conversion Available