

Ham balls

with horseradish sauce

These freeze nicely.

½ kilo ground ham
½ kilo lean ground pork
1 beaten egg
½ cup milk
½ cup bread crumbs
½ cup brown sugar
1 teaspoon dry mustard
¼ cup cider vinegar
¼ cup water
Horseradish Sauce (recipe follows)
1 jar cranberry sauce

Mix together ham, ground pork, eggs, milk and bread crumbs and form into small balls. Place in 13x9-inch baking pan and top with mixture of the brown sugar, dry mustard, cider vinegar and ½ cup water.

Bake at 325 degrees F degrees 1 ½ hours. Baste frequently.

Serve with horseradish sauce and cranberry sauce.

HORSERADISH SAUCE

3 tablespoons ground fresh horseradish
½ teaspoon salt
½ cup heavy whipping cream, whipped
1 tablespoon lemon juice
1 teaspoon vinegar

Combine horseradish, salt, whipped cream, lemon juice and vinegar.