

GLAZED HAM LOAF

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
297 cal	8 g	28 g	16 g	114 mg	1126 mg	47 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
MILK,NONFAT,DRY	3 oz	1-1/4 cup	
WATER	3-1/2 lbs	1 qts 2-5/8 cup	
BREAD,WHITE,SLICED	1-1/2 lbs	1 gal 1 qts	
ONIONS,FRESH,CHOPPED	1-1/3 lbs	3-3/4 cup	1-1/2 lbs
EGGS,WHOLE,FROZEN	1-3/4 lbs	3-1/4 cup	
PORK,HAM,CURED,GROUND	18 lbs	3 gal 3/8 qts	
PORK,GROUND,RAW	12 lbs		
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
SUGAR,BROWN,PACKED	10-7/8 oz	2-1/8 cup	
MUSTARD,DRY	3-1/8 oz	1/2 cup	
VINEGAR,DISTILLED	12-1/2 oz	1-1/2 cup	

Method

- 1 Reconstitute milk in mixer bowl.
- 2 Add bread; mix to moisten; let stand 5 minutes; mix until smooth.
- 3 Add onions, eggs, ham, pork and pepper. Mix at medium speed until well blended.
- 4 Shape into 8-4 pound 14 ounce loaves; place 4 loaves, crosswise, in each roasting pan.
- 5 Combine brown sugar, mustard flour and vinegar. Blend well. Spoon 6 tablespoons mixture over each loaf.
- 6 Bake 1-1/2 hours at 350 F.; baste each loaf with brown sugar mixture at least twice during a cooking period. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 7 Remove excess liquid. Cool slightly. Cut 13 slices per loaf. CCP: Hold for service at 140 F. or higher.