

Ham Loaf with Red Mustard Sauce

Carole Laughary

1 can tomato soup
1 lb. ground ham
1 lb. ground beef
1/2 cup chopped onion
1/3 cup milk
3/4 cup cracker crumbs
1 beaten egg

Reserve half the soup for sauce. Combine remainder with all ingredients and mix well.

Lightly pack in loaf pan.

Bake at 350° for 1-1/4 hours. Spoon off excess fat. Let stand 5 minutes, then turn out on platter.

Serve with Red Mustard Sauce:

Mix reserved soup with
1 slightly beaten egg
1 T. sugar
2 T. yellow mustard
1 T. vinegar
1 T. butter
Cook, stirring constantly, until mixture thickens.

Personal Notes: Another casserole (hot dish) we had quite often.