

## Ham Balls with Brown Sugar Glaze

Prep Time: 30 min

Bake Time: 30 min

Triple batch = 128 w/cookie scoop.

*I use 2 jellyroll pans, buttered using a paper towel along the edge of the pan.*

1	lb	ham, fully cooked, ground (meat grinder or food processor work)
1	lb	ground pork
1	cup	milk
1	cup	Corn Flakes, crushed (triple batch uses 6 heaping measuring cups)
1	ea	egg, large, lightly beaten
¼	cup	brown sugar, packed
1	tbsp	ground mustard
½	tsp	salt

### GLAZE

1	cup	brown sugar, packed
¼	cup	vinegar
1	tbsp	ground mustard

1. Preheat oven to 350 degrees.
2. Combine ham, pork and other non-glaze until mixed.
3. Shape into 1-inch balls. Place in a single layer on greased baking pans (see note at top of recipe).

For glaze:

Cook and stir all ingredients in a saucepan over medium heat until the sugar is dissolved. (Do this when balls have already been put in pan).

Drizzle over ham balls.

Bake until ham balls are just beginning to brown, 30-35 minutes.

Serve warm.