



UPSIDE DOWN HAM LOAF

- 3 Cups Ground Cooked Ham
- 1 ½ Cups Bread Crumbs
- 1 Egg
- 1 ½ Cups Milk
- 1 ½ Tablespoons Butter
- 4 Tablespoons Brown Sugar
- 3 Apples
- 1 Tablespoon Minced Onion

DIRECTIONS

1. Combine ground ham, bread crumbs, egg, milk and minced onion.
2. In a heavy skillet, melt fat with brown sugar.
3. Cover with ½" thick slices of apple.
4. Brown fruit slightly.
5. Spread ham mixture over apples.
6. Pat down firmly.
7. Bake in a 350 degree oven for 45 minutes.
8. Pour off any excess fat and turn out onto serving platter.