



HAM AND WALNUT APPETIZERS

- 1/2 Pound Cooked Ham, Ground or Chopped
- 1/2 Cup Walnuts, Ground or Chopped
- 1/2 Cup Soft Bread Crumbs
- 1 Egg, Slightly Beaten
- 1/8 Teaspoon Ground Pepper
- 1/4 Teaspoon Ground Allspice
- Dash Ground Cloves
- 2 Tablespoons Butter
- 3 Tablespoons Red Currant Jelly
- 1 Tablespoon Dijon Mustard
- 2 Tablespoons Madeira or Sherry
- 1 Tablespoon Vinegar
- 2 Tablespoons Walnut Pieces

DIRECTIONS

1. Combine ham, walnuts, bread crumbs, egg, pepper, allspice, and cloves.
2. Blend well.
3. Shape into balls.
4. Melt butter in a 13x9 baking dish.
5. Roll ham balls in butter to coat.
6. Bake in a 400 degree oven for 10 minutes.
7. Heat jelly, mustard, wine and vinegar in a small skillet.
8. Stir until jelly is melted.
9. Add ham balls until glazed – about 5 minutes.
10. Serve hot garnished with walnut pieces.