



MAINES

PAPER & FOOD SERVICE, INC.

Ham Loaf

Ingredients **Yield: 16 Servings**

- 4 # Ham, Pit, ground
- 3 # Pork, ground
- 4 ea. Eggs, large
- 2 c. Bread crumbs, dried
- 15 oz. Evaporated Milk
- 1/4 tsp. Salt
- 1/4 tsp. Black pepper, café
- 2 c. Sugar, brown
- 2 Tlb. Dry mustard
- 1/2 c. Apple cider vinegar
- 4 # Sweet and Sour Red Beets
- 4 # Mashed Potatoes, Fresh

Preparation Instructions:

1. Preheat oven to 350 degrees. In a large mixing bowl, combine the ham, pork, eggs, bread crumbs, evaporated milk, salt and pepper. Mix all together and form into a loaf. Place loaf in a lightly greased bread pan.
2. Bake at 350 degrees for 1 1/2 hours. While the ham loaf is baking, combine the brown sugar, dry mustard, and vinegar in a mixing bowl. Pour mixture over the loaf and continue to bake for additional 15 minutes.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Ham, Pit	Cobblestone	O50748	4 #	\$10.44
Pork, ground	Prairie Creek	166880	3 #	\$5.52
Eggs, large	Maines	O92112	4 ea.	\$0.44
Bread crumbs, dried	Chef's Fine	326345	2 c.	\$0.96
Evaporated Milk	Diehl	291504	15 oz.	\$1.51
Salt	Katy's Kitchen	340620	1/4 tsp.	\$0.01
Black pepper, café	Culinary Secrets	345631	1/4 tsp.	\$0.04
Sugar, brown	Domino	380150	2 c.	\$0.96
Dry mustard	Coleman	345425	2 Tlb.	\$0.19
Apple cider vinegar	Oasis	305611	1/2 c.	\$0.08
Sweet and Sour Red Beets	See Recipe	See Recipe	4 #	\$5.73
Mashed Potatoes, Fresh	Bountiful Harvest	O99411	4 #	\$3.60

Recipe Cost	\$29.48
Portion Cost	\$1.84

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.95	\$1.84	\$5.11	26.47%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$1.84	\$6.11	23.14%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$1.84	\$7.11	20.56%

