

Ham Loaf with Horseradish

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You've had meatloaf before—try a twist on the country favorite with a pork and ham loaf .Bound to be a new family favorite.

Ingredients:

2 pounds lean ground pork
1 pound ground ham
½ cup dry bread crumbs
1 teaspoon dried celery seed
½ teaspoon black pepper
1 cup tomato juice
Horseradish Sauce:
1 (6-ounce) bottle prepared horseradish
1 (2-ounce) bottle capers, drained
1 cup heavy cream
½ cup mayonnaise
1 tablespoon Dijon mustard
1 tablespoon Italian salad dressing
½ teaspoon cayenne
½ teaspoon black pepper

Directions:

- 1) Preheat oven to 300°F.
- 2) Prepare the ham: Combine pork, ham, bread crumbs, celery seed, and pepper in a large bowl. Form into a loaf with hands; make a well in center of loaf. Pour tomato juice into prepared well.
- 3) Place loaf in a shallow baking dish; cover and bake 2 to 2 ½ hours, until fully cooked and softened.
- 4) Meanwhile, prepare the sauce: Combine all ingredients in a large bowl; whisk well to mix. Chill while ham bakes. Serve with cooked ham loaf.