

Ingredients

<u>Meatballs:</u>

- 1 pound ground ham
- 1 pound lean ground beef
- 1 cup graham cracker crumbs
- 2 eggs
- 1/2 cup milk

Sauce:

1/2 tsp dry mustard

- 1/4 cup brown sugar
- 1/4 cup apple cider vinegar
- 1/4 cup water
- 1/2 can tomato soup, undiluted

Directions

- 1. Mix the meatball ingredients thoroughly and form into balls.
- 2. Bake uncovered for 30 minutes at 400 degrees.
- 3. Remove from oven and pour off excess grease.
- 4. Mix together the sauce ingredients and pour over the meatballs.
- 5. Bake at 325 degrees for one hour, turning the ham balls over in the pan when adding the sauce and occasionally while baking