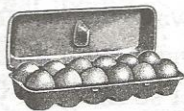




# That Good Navy Chow!



## HAM SLICES, SMOTHERED

Portion: Approx. 6 ounces

Ham, bone-in, 60 Pounds

Or

Ham, boneless, 42 Pounds

Water, boiling

Cloves, whole,  $\frac{1}{4}$  Ounce, (approx. 1  $\frac{1}{2}$  tablespoons)

Sugar, brown, 1 Pound, (approx. 1  $\frac{1}{2}$  pints)

Onions, chopped, 2 Pounds, (approx. 1  $\frac{1}{2}$  quarts)

Bread crumbs, dry, fine, 5 Pounds, (approx. 5  $\frac{1}{4}$  quarts)

Milk, liquid, (approx. 3  $\frac{1}{2}$  quarts)

Split ham into cushion and knuckle sections.

Cut pieces into 6 to 7 ounce slices,  $\frac{1}{4}$  to  $\frac{1}{2}$  inch thick.

Place in roasting pans. Cover with boiling water. Let simmer 35 to 40 minutes.

Drain water from meat. Reserve for cooking vegetables.

Sprinkle cloves, sugar, onions and bread crumbs over ham slices. Pour milk over ham.

Bake in slow oven (325 ° F.) about 45 minutes or until top is browned and crisp.

Source: The Cookbook of the United States Navy, Revised 1944