



Ham was always a staple of Easter dinner at the farm. As Mom would say before any holiday dinner, "You never know who may stop by," so like everything else, the ham was super-sized. One of our favorite leftover ham dishes was Mom's Ham and Cheesy Scalloped Potato Casserole. **It's simple and delicious comfort food!**

## Mom's Ham and Cheesy Scalloped Potato Casserole

### INGREDIENTS

- 6 medium russet potatoes
- 3 Tbsp butter
- 3 Tbsp flour
- Salt & pepper
- 2  $\frac{3}{4}$  C whole milk
- 2 C cubed ham
- 1  $\frac{1}{2}$  C shredded cheddar
- 1 Tbsp butter

### DIRECTIONS

- Preheat oven to 350°. Grease or spray a 2 Qt casserole dish or pan.
- Melt 3 Tbsp butter in saucepan.
- Blend in flour and salt and pepper. Cook over low heat, stirring constantly until mixture is smooth and bubbly.
- Gradually pour in milk, bring to a boil while stirring constantly. Continue to boil lightly and stir for 1 additional minute.
- Remove from heat and stir in shredded cheese until melted.
- Peel potatoes and slice into thin slices.
- Layer half of the potatoes in the bottom of the dish. Add salt and pepper, if desired.
- Top with half the ham and half the cheese mixture.
- Repeat another layer with the remaining potatoes, ham and sauce.
- Dot top with 1 Tbsp butter.
- Cover; bake 30 minutes.
- Uncover; bake 60 minutes longer or until potatoes are cooked through.
- Let stand 5 to 10 minutes before serving.

