



A classic with a not-so-secret ingredient that makes these the best scalloped potatoes ever. A real fill-you-up. Everyone will want seconds.

Yields	Prep	Cook
6 to 8 servings	30 minutes	1 to 1-1/2 hours

# Scalloped Taters 'n Ham

## Instructions

**PREHEAT** oven to 375-degrees .

### Prepare Sauce ...

**MELT** butter in medium sauce pan. **ADD** onion and some salt and pepper and cook on medium heat until brown and tender. Turn off heat.

**ADD** flour slowly while stirring until a thick paste forms.

**ADD** a small amount of the milk while stirring until a creamy paste forms. Then pour in the rest of the milk and mix thoroughly.

**BRING** mixture to a boil while stirring continuously until bubbly and thick. Turn off heat.

**ADD** money mustard and paprika and mix thoroughly. Taste and add additional salt and/or pepper if desired to your taste. **Note** that the potatoes do not have any salt on them, so a little extra salt in the sauce

## Ingredients

Amount	Name	Details
6 to 8 pcs	Potatoes	Medium size - peeled and sliced, use an amount of potatoes based on the size of casserole you want to make
1/2 to 3/4 lb	Smoked Ham	Cubed - use an amount of ham that works with the amount of potatoes and your desired casserole size
2 to 2-1/2 C	Milk	Use more milk for a larger casserole and/or if you want more sauce
1 pcs	Onion	Medium size, chopped
2 to 3 Tbsp	Honey Mustard	At least 2, 3 for a larger casserole
As Needed ea	Salt	To your taste
As Needed ea	Pepper	To your taste
4 Tbsp	Butter	
1/4 C	Flour	
1/2 tsp	Paprika	

will soak into the potatoes.

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**SPRAY** medium to large low casserole dish with cooking spray.

**PEEL** potatoes, cut in half lengthwise, then slice into casserole.

**ADD** ham to casserole.

**POUR** sauce over potatoes and ham. **MIX** well and then spread evenly in casserole. **COVER** casserole tightly with aluminum foil.

**BAKE** at 375-degrees for 1 to 1-1/2 hours until potatoes are tender.

**REMOVE** foil for the last 15-20 minutes of cooking time to allow top to brown and sauce to thicken.