

Royal Scallop

Eleanor Martin

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*1 pound ground cooked
ham
12 hard-cooked eggs
3 to 4 cups white sauce
seasoned bread or cracker
crumbs
1/2 teaspoon curry powder*

Preheat the oven to 350 degrees.

Separate the egg whites from the yolks and chop each.

Cover the bottom of an 8x12-inch casserole dish with the chopped ham.

Spread 1/3 of the white sauce over the ham. Spread the chopped egg whites over the ham and sauce. Top with 1/3 of the white sauce. Add a layer of chopped egg yolks.

In a bowl, mix the curry powder into the remaining white sauce. Spread lightly over the casserole. Top with the seasoned bread crumbs.

Bake for 35 minutes.

(When served, the casserole should be cut into squares that show red (ham), white (egg white), and yellow (egg yolk) layers.) (It is good served with toasted English muffins.)

Per Serving (excluding unknown items): 1622 Calories; 103g Fat (57.2% calories from fat); 92g Protein; 83g Carbohydrate; trace Dietary Fiber; 2545mg Cholesterol; 5819mg Sodium. Exchanges: 5 Grain(Starch); 11 Lean Meat; 14 Fat.