

Layered Potatoes

Helen Timko

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*1 cup sour cream
1/2 cup heavy cream
1 1/2 teaspoons salt
6 cold cooked potatoes, thinly sliced
2 hard boiled eggs, diced
1 cup fully cooked ham, finely diced
1 cup fresh bread crumbs
2 tablespoons butter or margarine,
melted
1/4 teaspoon onion salt*

Preheat the oven to 350 degrees.

In a bowl, stir the sour cream, heavy cream and salt until well blended.

In a greased 1-1/2 quart casserole, place one-third of the potatoes.

Arrange the eggs on top of the potatoes.

Place half of the ham over the eggs.

Pour half of the cream mixture over the ham.

Layer another one-third of the potatoes atop the mixture.

Sprinkle with the remaining ham.

Pour the remaining cream over the ham and top with the remaining potatoes.

Toss the bread crumbs with the butter and onion salt and sprinkle over the potatoes.

Bake for 30 minutes or until bubbly.

Per Serving (excluding unknown items): 1227 Calories; 117g Fat (84.2% calories from fat); 14g Protein; 36g Carbohydrate; 1g Dietary Fiber; 328mg Cholesterol; 4241mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Non-Fat Milk; 23 1/2 Fat; 0 Other Carbohydrates.