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# Calico Ham Casserole

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 25

**4 packages (10 ounce ea) frozen mixed vegetables**  
**1/4 cup butter or margarine, melted**  
**3 cups fresh bread cubes, 1/2 inch diced**  
**1 cup flour**  
**1 teaspoon salt**  
**1/4 teaspoon pepper**  
**2 teaspoons dry mustard**  
**2 teaspoons Worcestershire sauce**  
**6 cups milk**  
**3/4 cup butter or margarine**  
**1 medium onion, grated**  
**2 to 3 cups grated sharp American cheese**  
**2 pounds fully cooked ham, cut into 1-1/2x1/4 inch strips**

ONE DAY AHEAD: Cook the vegetables according to package directions. Coat the bread crumbs with 1/4 cup of melted butter. Refrigerate the bread crumbs.

In a bowl, mix the flour, salt, pepper, mustard and Worcestershire sauce. Slowly stir in two cups of milk. Heat the remainder of the milk in a large saucepan. Stir in the flour mix and 3/4 cup of butter. Cook over low heat, stirring often. When the sauce thickens, add the onion and cheese. Stir until the cheese melts.

Add the vegetables and ham. Pour the mixture into two 12x8x2-inch baking dishes. Refrigerate.

THE FOLLOWING DAY, ONE HOUR BEFORE SERVING: Sprinkle the buttered bread cubes over the casserole.

Bake, uncovered, at 350 degrees for 40 minutes.

(This casserole can be halved easily.)

## **Pork**

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*Per Serving (excluding unknown items): 140 Calories; 10g Fat (59.6% calories from fat); 4g Protein; 11g Carbohydrate; 1g Dietary Fiber; 28mg Cholesterol; 207mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.*