

Pork

Ham and Mac Bake

Better Homes & Garden All-Time Favorite Casserole Recipes

Servings: 6

3 1/2 ounces (1 cup) elbow macaroni
1/4 cup butter or margarine
1/4 cup all purpose flour
2 tablespoons brown sugar
2 tablespoons prepared mustard
1/4 teaspoon salt
dash pepper
2 cups milk
2 cups fully cooked ham, cubed
2 medium (2 cups) apples, peeled and thinly sliced
1 1/2 cups (2 slices) soft bread crumbs
2 tablespoons butter or margarine, melted

Preheat oven to 350 degrees.

Cook macaroni in boiling salted water until tender, 8 to 10 minutes; drain. In a large saucepan, melt the 1/4 cup butter; blend in flour, brown sugar, mustard, salt and pepper. Add milk; cook and stir till thickened and bubbly. Stir in cooked macaroni, ham and apple slices. Place mixture into a 2 1/2-quart casserole.

Combine bread crumbs and the two tablespoons of melted butter; sprinkle over casserole. Bake, uncovered, for about 35 minutes.

Per Serving (excluding unknown items): 347 Calories; 16g Fat (39.8% calories from fat); 8g Protein; 44g Carbohydrate; 2g Dietary Fiber; 42mg Cholesterol; 372mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.