

# Ham and Potato Scallop

*Our Family's Favorites  
Best of the Best Minnesota Cookbook*

*1 can (14-1/2 ounce) cream  
of chicken soup  
3/4 cup milk  
dash pepper  
1 cup cooked ham, diced  
4 cups potatoes, sliced  
1 small onion, sliced  
1 tablespoon butter  
1/2 teaspoon paprika*

Preheat the oven to 375 degrees.

In a bowl, blend the soup, milk and pepper. Add the ham.

In a buttered one and one-half-quart pan, alternate layers of potatoes, onion and sauce. Dot the top with butter. Sprinkle with paprika. Cover.

Bake for one hour. Uncover.

Bake for 15 minutes longer.

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Per Serving (excluding unknown items): 1098 Calories; 40g Fat (32.5% calories from fat); 47g Protein; 140g Carbohydrate; 12g Dietary Fiber; 143mg Cholesterol; 3010mg Sodium. Exchanges: 8 Grain(Starch); 3 1/2 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 5 1/2 Fat.