

Pork

Ham and Vegetables Mornay

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 6

2 1/4 pounds (7 medium) potatoes, peeled and cut up
1 egg, beaten
2 tablespoons chives, snipped
paprika
1 pkg (10 oz) frozen mixed vegetables
3 tablespoons butter or margarine
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/8 teaspoon white pepper
1/8 teaspoon ground nutmeg
1 1/2 cups milk
1/2 cup (2 oz) Swiss cheese, shredded
1 tablespoon grated Parmesan cheese
2 cups fully cooked ham, cubed
1 tablespoon butter or margarine, melted

Preheat oven to 375 degrees.

In a saucepan, cook potatoes in boiling salted water until tender, about 15 to 20 minutes; drain. Mash potatoes. Stir beaten egg and chives into potatoes; season to taste with a little salt and pepper. Spread potato mixture on bottom and sides of a 2-quart casserole to form a shell; sprinkle top edges with paprika.

Cook frozen mixed vegetables according to package directions; drain and set aside.

In a saucepan, melt butter; blend in flour, salt, white pepper and nutmeg. Add milk all at once. Cook and stir until thickened and bubbly. Add Swiss and Parmesan cheeses; stir until melted. Stir in cubed ham and cooked vegetables.

Spoon sauce mixture into potato-lined casserole, being sure mixture is below edge of potato shell. Brush exposed surface of potatoes with the melted butter.

Bake, uncovered, until mixture is heated through and potatoes are lightly browned, 30 to 35 minutes.

Per Serving (excluding unknown items): 227 Calories; 14g Fat (53.0% calories from fat); 9g Protein; 19g Carbohydrate; 2g Dietary Fiber; 74mg Cholesterol; 354mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.