

Pork

Potato-Ham Scallop

Better Homes & Garden All-Time Favorite Casserole Recipes

Servings: 6

2 cups fully cooked ham, cubed

8 medium (6 cups) potatoes, peeled and thinly sliced

1/4 cup onion, finely chopped

1/3 cup all-purpose flour

2 cups milk

3 tablespoons fine dry bread crumbs

1 tablespoon butter or margarine, melted

2 tablespoons dried parsley

Preheat oven to 350 degrees.

Place HALF the ham in a 2-quart casserole. Cover with HALF the potatoes and HALF the onion. Sift HALF the flour over the top; season with salt and pepper. Repeat layering, ham, potatoes and onion. Season with additional salt and pepper. Sift remaining flour on top. Pour milk over all.

Combine bread crumbs and melted butter; sprinkle on top of the casserole. Top with parsley. Bake, covered, until potatoes are nearly tender, about 1 1/4 to 1 1/2 hours. Uncover; bake 15 minutes longer.

Per Serving (excluding unknown items): 224 Calories; 5g Fat (19.3% calories from fat); 7g Protein; 39g Carbohydrate; 3g Dietary Fiber; 16mg Cholesterol; 71mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat.