

Pork

Scalloped Potatoes and Ham

Taste of Home April 2008

Servings: 6

Preparation Time: 25 minutes

Bake Time: 1 hour

3/4 cup powdered non-dairy creamer

1 3/4 cups water

3 tablespoons butter

3 tablespoons all-purpose flour

2 tablespoons dried minced onion

1 teaspoon salt

3/4 teaspoon paprika

6 large potatoes, peeled and thinly sliced

2 cups fully cooked ham, diced

1 cup (4 oz) cheddar cheese, shredded

Preheat oven to 350 degrees.

In a small bowl, combine creamer and water until smooth.

In a small saucepan, melt butter. Stir in the flour, onion, salt and paprika until smooth, gradually add creamer mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened..

In a greased shallow 2 1/2-qt baking dish, combine the potatoes and ham. Pour sauce over the top.

Cover and bake for 15 minutes. Uncover; bake 40-50 minutes longer or until potatoes are tender. Sprinkle with cheese; bake for 5-10 minutes or until edges are bubbly and cheese is melted.

Per Serving (excluding unknown items): 238 Calories; 12g Fat (45.4% calories from fat); 8g Protein; 25g Carbohydrate; 2g Dietary Fiber; 35mg Cholesterol; 541mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 2 Fat.