

# Stuffed Ham Rolls

Lee Compton

Unitarian Universalist Fellowship of Vero Beach, FL 2000

## Servings: 6

*10 thin slices ham  
1 package (10 ounce)  
frozen creamed spinach,  
thawed  
1 cup cornbread or stuffing  
mix  
1 cup sour cream  
1/2 stick butter  
1/2 cup flour  
2 cups milk  
1 cup cheddar cheese,  
shredded  
paprika (optional)  
Parmesan cheese (optional)*

## Bake Time: 30 minutes

Preheat the oven to 350 degrees.

In a bowl, combine the spinach, stuffing and sour cream. Spread 1/4 cup of the mix down each ham slice. Roll the slice jellyroll style. Set the roll, seam-side down, in a 12x8x1-1/2-inch pan.

In a saucepan, melt the butter. Add the flour and cook until golden, stirring. Blend in the milk. Stir until thick. Add the cheddar cheese until melted.

Pour the mixture over the ham. Sprinkle with paprika and Parmesan cheese, if desired. Cover.

Bake for 15 minutes. Uncover.

Bake 15 minutes longer.

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Per Serving (excluding unknown items): 779 Calories; 53g Fat (61.7% calories from fat); 50g Protein; 24g Carbohydrate; 1g Dietary Fiber; 202mg Cholesterol; 3331mg Sodium. Exchanges: 1/2 Grain(Starch); 6 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 6 1/2 Fat.