

SCALLOPED POTATOES AND HAM

4 lg. parboiled potatoes
1 thinly sliced onion
1 to 2 lb. ham, cut in chunks
6 T. butter
1/4 c. + 2 T. flour
3 c. milk

3 c. shredded cheddar
2 t. powdered mustard
1-1/2 t. Worcestershire sauce
1-1/2 T. sherry or vermouth
salt to taste

black pepper to taste Slice potatoes and layer with onions and ham in a large casserole. (I cook onions in butter or oil first.) Melt butter, add flour and cook until smooth and bubbly. Remove from heat, stir in milk, and reheat to boiling, whisking constantly. Cook 3 minutes. Add cheese one cup at a time until it melts. Add remaining ingredients. Pour over ham mixture and bake at 350 degrees for 45 to 60 minutes, until potatoes are done and top is browned. Makes 4 servings.

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