

## Seasonal Eating



# Ham and Potato Casserole

- 1/4 cup butter
- 1/4 cup flour
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup milk
- 1 1/2 cups sour cream
- 4 ounces pasteurized process cheese spread (Velveeta), cubed
- 1 cup shredded Colby (or mild Cheddar) cheese
- 8 hard cooked eggs chopped
- 3 cups cubed cooked potatoes
- 2 cups cubed fully cooked ham
- 2 tablespoons minced onion
- 2 tablespoons minced fresh parsley

In a large saucepan over medium heat, melt butter. Stir in flour, salt and pepper until smooth. Cook and stir for 1-2 minutes. Remove from the heat; stir in milk, sour cream and cheeses. Cook and stir over low heat just until cheese is melted (mixture will be thick). Remove from the heat. Stir in the eggs, potatoes, ham, onion and parsley. Transfer to a greased 2 quart baking dish. Bake, uncovered, at 350 degrees for 30-35 minutes or until bubbly and edges are golden brown. for 40 minutes or until potatoes are browned and tender.