

CHEESY SCALLOPED POTATOES WITH HAM & CORN 6 to 8 servings

MONDAY
COMFORT FOOD

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| 2 pounds baking potatoes, peeled | 2 cups milk |
| 1/4 cup (1/2 stick) butter | 2 cups shredded Cheddar cheese, divided |
| 1/4 cup all-purpose flour | 1 (8.5-ounce) can corn, drained |
| 1/2 teaspoon salt | 1 (1-pound) precooked ham steak, cut into bite-size pieces |
| Pinch of ground white pepper | |

1. Preheat the oven to 350 degrees and grease a shallow oblong baking dish.
2. Thinly slice the potatoes into a large bowl.
3. Melt the butter in a medium saucepan over medium heat. Stir in the flour, salt, and pepper. Add the milk all at once and cook, stirring constantly, until the mixture thickens and bubbles. Remove from the heat and add 1½ cups of the cheese, stirring until combined. Pour the mixture over the potatoes and lightly mix.
4. Gently stir in the corn and ham. Spoon into the prepared dish.
5. Cover with aluminum foil and bake about 1 hour or until the potatoes are tender. For a browned top, remove the foil about halfway through the baking time. At the end of the baking time, sprinkle the remaining 1/2 cup of cheese over the top. Bake a few more minutes until the cheese is melted.

Serve with a green salad, hot cooked green peas or broccoli, or fresh fruit.

Variation: Omit the ham and corn from the casserole and serve the **Cheesy Scalloped Potatoes** with baked ham or **Savory Meatloaf** (p. 45) and a green salad or **Baked Buttered Carrots** (p. 207).

CAN DO AHEAD

This dish may be put together ahead of time. Refrigerate until baked.



We all get hungry for a ham dinner from time to time. Many nights when my children were home, I would brown a ham steak in the skillet, bake some potatoes, heat some corn, make some biscuits, and there was dinner! This casserole classic is also a good ham dinner and it was my boys' favorite casserole.