

Scalloped Potato Leftover Ham Recipe

This is a delicious recipe for leftover ham baked with potatoes, cheese, and smothered in a delicious white sauce with just a hint of nutmeg.

You will need

- 6 large potatoes
- 2 cups cooked ham - diced preferably
- 2 cups shredded tasty cheese
- 2 cups chopped green onions
- 4 tablespoons butter
- 4 tablespoons all-purpose flour
- 2 1/2 cups milk
- 1/2 teaspoon mustard
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 cup plain soft bread crumbs
- 3 to 4 tablespoons butter, cut in small pieces
- 1/2 teaspoon of nutmeg

Instructions

In a saucepan cook potatoes and onions until tender, approx 10 minutes. Drain and leave while you make the white sauce.

Sauce

Melt the butter in a pan. then add the flour a little at a time making sure there are no lumps.

Gradually stir in the milk. Add mustard, salt, pepper and nutmeg. Keep on a low to medium heat stirring until it thickens - do not boil.

Cut the potatoes into slices - they should have cooled enough for you to do this by now.

In a casserole dish place layers of potatoe and onion mixture with layers of ham and cheese, pour white sauce over your layers and sprinkle cheese over the top. Finally add bread crumbs. Bake in a preheated 340° oven until crips and brown - about 15 minutes.

Delicious!