



Cheesy Scalloped Potatoes & Ham



8 servings



45 minutes

INGREDIENTS

- 1 1/2 Cups diced Webster City Ham
- 6 Medium Russet Potatoes
- 6 T. Butter
- 1 Small yellow onion
- 1/2 t. Dried thyme
- 2 Cloves garlic, minced
- 4 T. Flour
- 3 Cups whole milk or cream
- 1 1/2 C. Shredded cheddar jack cheese
- 1/2 t. Mustard powder
- 1/2 t. Salt
- 1/4 t. Pepper

NOTES

This is a great recipe for left over ham of any kind!
I like to bake or microwave my potatoes ahead of time.

DIRECTIONS

1. I like to bake my potatoes the day before or a couple of hours before I make this recipe.
2. Once potatoes are cool, dice or slice to your desired size.
3. Dice or slice onions and sauté in the butter.
4. Once onions are caramelized add dried thyme and garlic.
5. Add flour to make a roux.
6. Begin adding whole milk or cream stirring constantly while it thickens.
7. Add in mustard powder, salt, pepper to taste.
8. Mix together potatoes, ham, cheese, and sauce.
9. Place in baking dish and put in 350° oven till hot.
10. Enjoy!

