

# Matherne's Meal Ideas

## Ham and Potatoes Au Gratin



### Directions:

1. Combine potatoes, ham and onion in a greased 1-qt. casserole; set aside. In a saucepan, melt butter over medium heat; stir in flour until smooth. Gradually add milk; stirring constantly until mixture thickens and bubbles. Add cheese, salt and pepper; stir until the cheese melts. Pour over potato mixture and stir gently to mix. Bake at 350 degrees F for 35-40 minutes or until bubbly. Garnish with parsley. Serves 4.

### Ingredients:

- 4 cups potatoes, peeled & cubed
- 2 cups diced cooked ham
- 2 tablespoons minced onion
- 2/3 cup butter or margarine
- 1/4 cup all-purpose flour
- 3 cups milk
- 2 cups shredded Cheddar cheese
- 1-1/2 teaspoons salt
- 2 dashes white pepper
- Chopped fresh parsley

Find all your recipe needs at your neighborhood Matherne's Supermarket!