

Cheesy Potatoes & Ham Scallops

By Lennie Jo Barnes

This recipe is basically in the Better Homes and Garden book our Pastor's wife gave us on our wedding day. My mother used to make this a lot but I've added a few changes.

Preheat oven 350 °

½ small yellow onions

¼ lb. butter

½ cup flour

1 can condensed milk (whole or skim will be fine)

1 can of Campbell's cheese soup.

1 teas. Worcestershire sauce.

6 large russet potatoes. (Peeled)

Combine cheese soup and milk with teaspoon of Worcestershire sauce.

I use my mandolin or food processor for slicing the potatoes and onions thin. Place a layer of sauce on the bottom of a large rectangle casserole or Pyrex pan. Place a layer of potatoes on the bottom, then sliced onion thinly spread out, and then add flour, S&P, and butter slices. I break up sliced Danoli Ham to spread over casserole for each layer, and then some grated cheddar cheese...repeat procedure for 3-4 layers. Add a little sauce with each layer.

You may have to add a little more milk but remember it will bubble over in the oven. I keep a cookie sheet under my pan. Place aluminum foil over pan for the first 30 minutes. Uncover and cook for 20 more minutes. Until a fork pierces through easily.