



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Ham and Cheese Ziti

9 ounces of Ziti macaroni (2 ½ cups uncooked)

¼ cup of Parkay margarine

1 chopped clove of fresh garlic

¼ cup of all purpose flour

2 cups milk

Salt and pepper to taste

½ teaspoon of mustard

2 cups of shredded Colby cheese

4 ounces of sliced deli Ham cut into thin strips

1/3 cup of Parmesan Cheese

Heat oven to 350 degrees

Spray a 2 quart casserole with non stick cooking spray.

Cook and drain your pasta as per the package directions.

While the pasta is cooking, melt the Parkay in a non stick skillet and sauté the garlic for a few seconds. Stir in the flour and stir till all is mixed up and bubbly. Mixture will be smooth and thick.

Add the milk and stir until all is combined.

Heat to boiling, stirring constantly. Boil and stir for 1 minute or until thick like gravy, then salt and pepper to taste and add the mustard and the shredded cheese.

Cook till all is melted.

Stir the pasta and sliced ham strips into the cheese mixture and combine all well.

Pour the mixture into the 2 quart casserole that you sprayed earlier with the non stick cooking spray, top with the Parmesan cheese and bake in a 350 degree oven for approx 25 minutes or until bubbly