



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Ham Casserole

2 cups peeled, cubed potatoes
1 large carrot, sliced
2 celery ribs, chopped
3 cups water
2 cups cubed fully cooked ham
2 tablespoons chopped green pepper
2 teaspoons finely chopped onion
7 tablespoons butter, divided
3 tablespoons all-purpose flour
1 1/2 cups milk
3/4 teaspoon salt
1/8 teaspoon pepper
1 cup shredded Cheddar cheese
1/2 cup dry bread crumbs

In a saucepan, bring the potatoes, carrot, celery and water to a boil. Reduce heat; cover and cook about 15 minute or until tender. Drain.

In a large skillet, sauté the ham, green pepper and onion in 3 tablespoons butter until tender. Add to the potato mixture. Transfer to a greased 1-1/2-qt. baking dish.

In a saucepan, melt the remaining butter; stir in flour until smooth. Gradually add milk, salt and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat and add the cheese, stir until melted.

Pour over the ham mixture.

Sprinkle with bread crumbs.

Bake, uncovered, at 350 degrees for 25-30 minutes or until bubbly and heated thoroughly.