



A casserole of ham

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- Ingredients:
- 2 c .diced cooked ham
- 4 c. white potatoes, sliced thin
- 6 Tbsp. flour
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 Tbsp. condiment sauce
- 4 Tbsp. flaked cereal, crushed
- 6 Tbsp. butter
- 1 1/2 c. milk

Prepare the ham and the potatoes. Butter a 2-quart casserole. In the bottom place a layer of the sliced potatoes, using about 1/3 the amount prepared. Sprinkle with 1/3 of the flour, salt, pepper, and condiment sauce, and dot with 1/3 of the butter.

Cover this with 1/2 the ham. Repeat the layer of potatoes, the layer of ham, completing the dish with the remaining potatoes. Cover with the flaked cereal before dotting the last layer with butter. Pour the milk over all, and bake for one hour @ 350 F.