

Ham and Potatoes

Ingredients needed:

- 1 tsp. Salt
- 3 cups water
- 3 cups potatoes, cubed
- ½ cup milk
- ½ cup butter
- ½ cup onion, chopped
- ½ cup flour
- 2 cups ham, cooked, cut into small pieces
- 3 tbsp. Chopped parsley
- 2 cups canned peas, drained
- 1 cup grated cheddar cheese

Add salt to water and boil. Add potatoes and cook for 15 minutes. Drain and reserve liquid. Add milk to liquid. Set aside. Melt butter in saucepan, add onions and cook until soft. Blend flour into milk mixture and cook on low heat until thickened. Add ham, parsley, peas, onions and potatoes to milk mixture and pour into casserole pan. Top with grated cheese. Bake uncovered for 30 minutes in 350-degrees. Cover with aluminum foil and label with date and casserole name.