

## Scalloped Potatoes and Ham

Serves 6 to 8

### Ingredients:

Olive-oil cooking spray  
1 1/2 pounds Yukon Gold Potatoes (about 3 medium)  
1 1/2 cups (about 8 ounces) sliced deli ham  
1 medium onion, chopped  
1 Tablespoon olive oil  
1 Tablespoon chopped garlic  
3/4 cup Half-and-half  
3/4 cup Heavy Cream  
2 Tablespoons Flour  
Black Pepper to Taste  
1 1/2 cup Grated Cheddar Cheese  
Chopped Parsley



### Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Slice potatoes into 1/8-inch slices (very thin.) Microwave for 5 minutes on a plate covered with a paper towel. Set aside.
3. Cut the deli ham into thin strips.
4. Sauté onion in 1 Tablespoon olive oil over medium heat until golden brown and tender, about 5 minutes. Season with salt. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute.
5. Combine the ham with the onions and set aside.
6. Whisk together half-and-half, cream, flour, and pepper.
7. Layer 1/3 of the potato slices in the casserole dish. Sprinkle on 1/3 of the ham/onion mixture, then 1/3 of the cheese, then pour on 1/3 of the cream mixture.
8. Repeat this twice more, ending with a sprinkling of cheese and a pouring on of the rest of the cream mixture.
9. Cover baking dish with oven proof lid or foil and refrigerate overnight.
10. Preheat oven to 350 degrees.
11. Remove baking dish from refrigerator and let stand 30 minutes.
12. Transfer baking dish to oven and bake covered for 30 minutes.
13. Uncover and continue baking for 30 more minutes or until bubbly and hot.
14. Serve with chopped parsley sprinkled on top.

Recipe was modified from original source: Ree Drummond, The Pioneer Woman

<http://thepioneerwoman.com/cooking/scalloped-potatoes-and-ham/>

## Scalloped Potatoes and Ham

Serves 3 to 5

### Ingredients:

Olive-oil cooking spray  
3/4 pounds Yukon Gold Potatoes (about 3 small)  
3/4 cups (about 4 ounces) sliced deli ham  
1 small onion, chopped  
1/2 Tablespoon olive oil  
1/2 Tablespoon chopped garlic  
6 Tablespoons Half-and-half  
6 Tablespoons Heavy Cream  
1 Tablespoon Flour  
Black Pepper to Taste  
3/4 cup Grated Cheddar Cheese  
Chopped Parsley



### Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Slice potatoes into 1/8-inch slices (very thin.) Microwave for 5 minutes on a plate covered with a paper towel. Set aside.
3. Cut the deli ham into thin strips.
4. Sauté onion in 1 Tablespoon olive oil over medium heat until golden brown and tender, about 5 minutes. Season with salt. Add the garlic and cook, stirring, until the garlic is fragrant, about 1 minute.
5. Combine the ham with the onions and set aside.
6. Whisk together half-and-half, cream, flour, and pepper.
7. Layer 1/3 of the potato slices in the casserole dish. Sprinkle on 1/3 of the ham/onion mixture, then 1/3 of the cheese, then pour on 1/3 of the cream mixture.
8. Repeat this twice more, ending with a sprinkling of cheese and a pouring on of the rest of the cream mixture.
9. Cover baking dish with oven proof lid or foil and refrigerate overnight.
10. Preheat oven to 350 degrees.
11. Remove baking dish from refrigerator and let stand 30 minutes.
12. Transfer baking dish to oven and bake covered for 30 minutes.
13. Uncover and continue baking for 30 more minutes or until bubbly and hot.
14. Serve with chopped parsley sprinkled on top.

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