

HAM, POTATO, AND GREEN PEPPER CASSEROLE

Ingredients

1. 1 qt. thinly sliced, peeled potatoes
2. 3 c. (1/2 inch) cooked lean ham cubes
3. 1/2 med. sweet green pepper, cored, seeded, and chopped fine
4. 3 Onions, sliced fine
5. 2 tblsp. bacon drippings or butter
6. 3 tblsp. flour
7. 3/4 tsp. powdered mustard
8. 2 c. milk
9. 1 1/2 tsp. salt
10. 1/8 tsp. white pepper

Instructions

1. Preheat oven to 375 degrees.
2. Arrange half the sliced potatoes in a greased 2 quart casserole.
3. Toss ham, green pepper, and scallions together and scatter over potatoes.
4. Top with remaining potatoes.
5. Melt drippings in a small saucepan over moderate heat and blend in flour and mustard.
6. Slowly add milk and heat, stirring constantly, until smooth and thickened.
7. Mix in salt and pepper.
8. Pour sauce evenly over potatoes; cover and bake 1 hour.
9. Uncover and bake 30 minutes longer until potatoes are fork tender and golden.