

Cheesy Scalloped Potatoes and Ham

6 white potatoes, peeled and sliced thin

1 small onion, chopped fine

3 cups of extra sharp cheese, shredded

6 Tbsp of butter

4 Tbsp flour

3 cups of milk

Salt and Pepper

3 cups of cooked ham, cut into chunks

Preheat oven to 350 degrees. Butter a baking dish and set aside. In a saucepan over medium heat, melt butter. Stir in flour and cook for one minute. Remove the saucepan from the heat, then slowly add in the milk. Return to medium heat and whisk constantly until it comes to a simmer. When sauce has started to thicken, add one cup of shredded cheese. Stir till melted. Add salt and pepper. Set aside.

Spread out half of the potatoes on the bottom of a 9 by 12 buttered casserole dish. Top with half the onions, half the ham, and half the cheese. Top with half the sauce. Continue to layer again, and remaining cheese on top. Bake for an hour or until potatoes are tender and top is golden. After baking, let it sit 5 to 10 minutes to set.