



Scallop Potatoes

This recipe is very simple and the prep only takes about 20 minutes then the oven does the rest. Makes 6 Servings.

Ingredients

- ½ cup butter
- ½ cup flour
- · 2 teaspoons salt
- 1/2 teaspoon ground black pepper
- 3 cups milk
- 3 cups ham (cubed)
- 1 large green pepper (chopped)
- 1 large onion (chopped)
- ½ cup shredded cheddar cheese
- 5 cups potatoes (pared and sliced thinly)
- Additional cheddar cheese (for topping, optional)

Instructions

1. Pre-heat the oven to 350 degrees. Melt ½ cup butter in a large sauce pan over low heat. Mix in flour, salt and pepper. Stir until well blended. Cook while stirring for about 1 minute. Remove from heat and gradually stir in milk. Return to heat and cook until thickened and bubbly.

2. Stir in ham, green pepper, onion and ½ cup cheddar cheese. Stir gently until mixed well.

3. Add potatoes into a well grease 13×4? baking dish. Pour milk/ ham mixture over sliced potatoes and gently mix. Cover with aluminum foil.

4. Bake at 350 degrees for 30 minutes. After 30 minutes remove aluminum foil and continue baking for 1 hour. During the last few minutes of cooking top with additional shredded cheddar cheese (optional).

Christmas Ham

Ingredients

· 1 buttend smoked ham, about 7 pounds

- 1/2 cup Dijon mustard
- 1/2 cup orange marmalade
- 1 teaspoon ground black pepper
- 3 cans crescent rolls
- · Egg wash

1. Preheat oven to 350 degrees F.

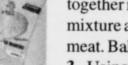
2. Place the ham in a roasting pan and lightly score it with a sharp knife all around. Stir the mustard, marmalade and black pepper together in a small mixing bowl with a spoon. Slather the mustard mixture all over the outside of the ham, rubbing it into the scored meat. Bake the ham for 20 minutes then remove it from the oven.

3. Using 2 cans of crescent rolls, unroll the crescent dough but don't separate them into pieces. Press the perforated pieces together to keep the dough in its rectangular shape. Drape them over the ham pressing the dough edges together to cover the ham completely with the dough. Tuck any loose edges underneath the bottom of the ham in the roasting pan. Brush with egg wash.

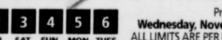
4. Lay the last piece can of dough out on a cutting board and cut our some holiday shapes with cookie cutters. Holly leaves are nice. Arrange the dough leaves in a pretty bunch on the dough draped ham. Brush these shapes with egg wash.

5. Return the ham to the oven and bake for another 20 minutes until the ham is heated through and the crescent dough is cooked and browned.





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