



## **Ham and Scalloped Potatoes - Irish**

Recipe submitted by Margaret Butler SSIC Facilities Coordinator

**Preheat oven to 375°**

### **Ingredients:**

- 4 cups thinly sliced, peeled potatoes
- 2 cups cooked ham sliced/chopped
- 1 cup sliced onion
- 1 sleeve saltine crackers
- 2-3 tbsp butter (cut into 8-10 dots)
- Milk
- Salt & Pepper

Grease 2 qt. covered casserole dish. Parboil potatoes slices over medium heat in unsalted water for 5 minutes. Strain and replace hot water with cold water to stop cooking process.

Strain potatoes.

In a greased casserole dish, create multiple layers of potatoes, onion slices, ham, 5-7 crushed saltines, and salt and pepper. Dot each layer with some butter, reserving enough potatoes and butter for top layer. Add enough milk to just cover potatoes.

Cover casserole and bake in 375° oven for 45 minutes; then uncover and cook for additional 15 minutes

Serves 4-6