

# Asparagus-Ham Casserole

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## **Yield: 4 to 6 servings**

*1 pound fresh asparagus,  
trimmed and cleaned  
1 tablespoon margarine  
1 tablespoon flour  
1/2 cup Chablis wine  
1/4 teaspoon salt  
dash pepper  
dash Italian seasoning  
1/4 pound Parmesan  
cheese, grated  
1 pound cooked ham,  
cubed  
4 eggs, hard-cooked and  
halved  
1 tablespoon parsley (for  
sprinkling), finely chopped*

Preheat the oven to 375 degrees.

In a saucepan, cook the asparagus in a small amount of salted water until barely tender. Drain. Reserve 1/3 cup of the cooking liquid.

In a medium saucepan, melt the margarine. Blend in the flour and cook for 1 to 2 minutes, stirring constantly (do not brown). Gradually stir in the Chablis and asparagus liquid. Add the salt, pepper and Italian seasoning. Cook until hot and bubbly, 3 minutes. Remove from the heat. Stir in the cheese. Set aside.

Place the ham in a greased 1-1/2 quart casserole dish. Top with the asparagus, egg halves and sprinkle with parsley. Pour the sauce over all.

Bake for 20 minutes or until heated through.

Per Serving (excluding unknown items): 1874 Calories; 114g Fat (55.1% calories from fat); 16g Protein; 46g Carbohydrate; 1g Dietary Fiber; 1196mg Cholesterol; 9047mg Sodium. Exchanges: Grain(Starch); 21 1/2 Lean Meat; 9 Fat.