
Ham and Potato Casserole

Joan Sheehan

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

8 medium potatoes, sliced thin

1 sweet onion, sliced thin

1 can cream of mushroom soup

2 cups Cheddar cheese

1 small fully-cooked ham, sliced

salt (to taste)

pepper (to taste)

Preheat the oven to 350 degrees.

Place a layer of potatoes in a greased casserole dish. Layer sliced onion on top of the potatoes.

Salt and pepper to taste.

Pour one-half of the can of mushroom soup, distributing evenly over the onions. Top with one cup of Cheddar cheese and then a layer of sliced ham. Repeat the steps for a second set of layers.

Cover. Bake in the oven for 60 minutes.

Pork

Per Serving (excluding unknown items): 1855 Calories; 85g Fat (40.9% calories from fat); 80g Protein; 197g Carbohydrate; 18g Dietary Fiber; 240mg Cholesterol; 2501mg Sodium. Exchanges: 12 Grain(Starch); 8 Lean Meat; 1 1/2 Vegetable; 11 1/2 Fat.