
Ham and Vegetable Cobbler

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 50 minutes

1/4 cup butter, `
1/4 cup all-purpose flour
3 1/2 cups milk
1/2 teaspoon dried thyme
1 teaspoon chicken bouillon granules
2 cups cooked ham, diced
1 package (10 ounce) frozen sweet peas and mushrooms
1 cup frozen crinkle-cut carrots
1 package (14 ounce) refrigerated pie crusts

Preheat the oven to 450 degrees.

In a large saucepan over medium heat, melt the butter. Gradually whisk in the flour. Cook, whisking constantly, for 1 minute. Add the milk, thyme and bouillon. Cook, stirring constantly, for 6 to 8 minutes or until thickened and bubbly. Stir in the ham, peas and carrots. Cook for 4 to 5 minutes or until the mixture is thoroughly heated. Spoon into a lightly greased 11 x 7-inch baking dish.

Unroll each pie crust onto a lightly floured surface. Cut the piecrusts into 1-1/4-inch-wide strips. Arrange the strips in a lattice design over the ham mixture.

Bake until the crust is browned and the filling is bubbly, about 40 minutes.

Pork

Per Serving (excluding unknown items): 417 Calories; 27g Fat (57.6% calories from fat); 15g Protein; 29g Carbohydrate; trace Dietary Fiber; 72mg Cholesterol; 936mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 4 1/2 Fat.