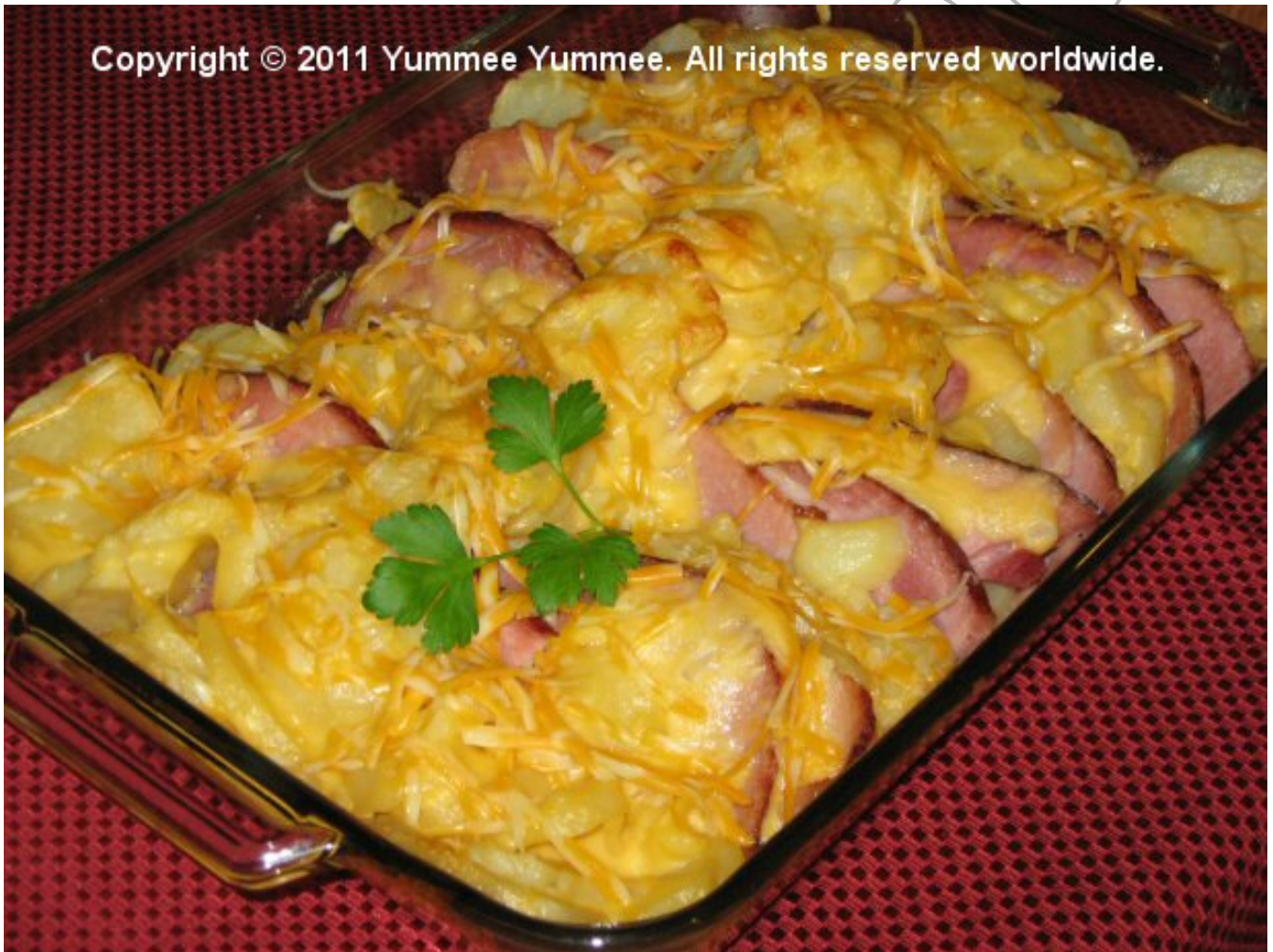


Country Ham and Potato Bake



6 cups peeled and sliced potatoes
1/4 cup butter
1/3 cup chopped sweet onion
1/4 cup brown rice flour
1 teaspoon salt
1/2 teaspoon ground mustard
Dash ground cayenne pepper
1 1/2 cups milk
1 1/2 cups shredded Colby-Jack cheese
1 to 2 pounds fully cooked, spiral-sliced ham
1 cup shredded Colby-Jack cheese

Cook potatoes in lightly salted water until slightly tender, drain, and set aside. Do not over cook potatoes.

In a large saucepan, sauté onion in butter until tender. Blend in flour, salt, mustard, and cayenne pepper, stirring until smooth. Gradually add milk, stirring constantly until slightly thickened. Add 1 1/2 cups cheese, stir until melted. Toss and coat potatoes in cheese sauce.

Arrange potatoes and ham in alternating rows in a lightly greased 10 x 14 inch baking dish.

Bake at 350 degrees for 30 minutes. Remove from oven. Top with 1 cup cheese. Bake an additional 5 minutes or until cheese is melted.

Serves 6

Cook's Note: You may use fresh, fully cooked ham or leftover baked ham from your holiday feast.

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