**Carol’s German Ham and Potato Casserole**

When the temperature dips below 70 at night, my mother would pull out this recipe. It’s from our German side of our family. It definitely is one of those hearty meat and potato dishes that sticks to your bones and warms you up! This is definitely a full dinner and not side dish!

I have to warn you, this is one of those recipes that tastes great right out of the oven, but something magical happens when it sits overnight and the fridge. The leftovers are even better than the original…I kid you not! My husband raves about leftovers with this dish.

If you make a Sunday ham, then you can use the leftovers to make this dish. I cheated and grabbed a BOGO package of Smithfield ham cubes and it was perfect to make this dish! The flour, butter and milk mix together as it bakes and it makes this beautiful cream sauce like bechamel sauce. It’s like scalloped potatoes meets meat and potatoes. It’s seriously perfection in a dish… LOL!

This is a great dish to make with the kids…You can put it together after you eat tonight (so no one gets hungry), and then it’s ready to put in the oven as soon as you get home tomorrow night. If you do the prep work, the kids can do all the real work for you.

It’s such a quick recipe to put together, so let’s get cooking…

**Ingredients:**

* 6 Large Potatoes, Scrubbed Clean
* 1 Large Sweet Onion
* 1 -2 Cups of Cubed or Chopped Ham
* 1 Stick Butter, in Thin Slices
* Salt and Pepper
* Flour
* 2.5ish Cups of Milk

**How to Make:**

* Preheat the oven to 400 degrees Fahrenheit.
* Scrub your potatoes and run them through a food processor. I used the 2 mm blade.
* Thinly slice your onion.
* Set up a work station by placing each ingredient above in bowls.
* In an oven safe dish, start layering all the ingredients, minus the milk. Start with potatoes, then add onions and ham, then sprinkle a small amount of salt and pepper to each layer along with a little less than a tbsp of flour, then finish with pats of butter sprinkled throughout each layer.
* Keep adding layers until your oven safe dish is filled.
* Slowly pour your milk over the top, which will help mix the top layer of flour.
* Bake on 400 degrees Fahrenheit for 1 hour (maybe a little bit more or a little less).
* Let sit for about 5-10 minutes to set up before serving. The top will begin to crisp and brown which gives you a nice texture as you eat it.
* Enjoy!:)

Ellis and Tyler would love to see your family enjoying this casserole together… You can share your pics on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)!!

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Originally posted on [Carolbake.com](http://carolbake.com/)