

Scalloped Potatoes

8-10 potatoes

3 heaping tablespoons of flour

2 cups milk

Thick slices of smoked ham

1-2 Tablespoons of bacon grease

Salt and pepper

Peel and slice potatoes into greased Dutch oven. Sprinkle potatoes with the 3T. flour and

mix lightly. Add about 2 cups milk (so the milk is just getting up into the sliced potatoes and you can see it from above) or like my Mom use to say "fill it up to your first knuckle". Tuck ham pieces into the potatoes. If you don't have much fat on the ham, use a little bacon grease to mix in for flavor. Salt and pepper to taste (be careful not to add too much salt, your ham is salty all ready). Cook in a covered Dutch oven type pan at 350 degrees for 1 hour, 15 minutes. At one hour stir potatoes to see how done they are. If they are too dry add some more milk.