

# McDougal's Farm LLC

What's Growing On !

Recipes

## 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 3 T. 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.