

Country Ham Scalloped Potato Casserole

Thinly sliced russet potatoes and cooked country ham baked in a homemade onion cream sauce with sharp cheddar and a golden cheesy topping.



PREP

20 minutes

COOK

1 hour 40 minutes

TOTAL

2 hours 10 minutes

SERVES

6 servings

INGREDIENTS

2 pounds russet potatoes, peeled if desired and sliced about 1/8 inch thick
 1 cup fully cooked country ham, diced
 1 cup shredded sharp cheddar cheese, divided
 1 cup milk
 1 cup heavy cream
 1 small onion, finely chopped
 2 tablespoons butter, plus a little for greasing the dish
 2 tablespoons all-purpose flour
 Up to 1 teaspoon salt, only as needed; country ham may provide enough
 1/2 teaspoon black pepper
 1/2 teaspoon garlic powder

DIRECTIONS

1. Prepare the potatoes and pan: Preheat the oven to 350 degrees F. Grease a 9-by-13-inch baking dish. Scrub the potatoes, peel if desired, and slice evenly about 1/8 inch thick. Use a mandoline with its hand guard or a sharp knife. Have all the ingredients ready so the sliced potatoes can go straight into the casserole.
2. Make the onion cream sauce: Melt the butter in a skillet or saucepan over medium heat. Add the onion and cook for 3 to 5 minutes, until softened. Sprinkle in the flour and stir for 1 minute. Gradually whisk in the milk, followed by the cream, until smooth. Add the pepper and garlic powder. Bring to a gentle simmer and cook for 2 to 3 minutes, stirring, until lightly thickened. Taste a small spoonful with a piece of the fully cooked ham before deciding whether to add any salt.
3. Build the layers: Arrange half the sliced potatoes in overlapping layers in the greased dish. Scatter over half the ham and about 1/3 cup cheddar. Spoon half the warm cream sauce evenly over the layer. Repeat with the remaining potatoes, ham, and sauce. Reserve the remaining 2/3 cup cheese for the top after the covered baking stage. Press the potatoes gently into the sauce.
4. Bake covered: Cover tightly with foil and bake for 60 minutes. Carefully lift a corner of the foil and test the center with a thin knife. The potatoes should be nearly tender. If they are still firm or crunchy, cover again and continue baking in 10- to 15-minute intervals before adding the topping.
5. Brown the cheesy top: Remove the foil, sprinkle with the reserved cheddar, and bake uncovered for 20 to 30 minutes, until the potatoes are completely tender, the

sauce bubbles around the edges, and the top is golden. The center should reach 165 degrees F. If the cheese browns too quickly, loosely tent with foil.

6. Rest before serving: Let the casserole stand for about 10 minutes before spooning onto plates. The sauce will settle and thicken slightly as it rests. Serve warm.

SWAPS & NOTES

Timing is approximate: allow 20 minutes prep, about 10 minutes for the sauce, up to 90 minutes baking, and 10 minutes resting. Thick slices or a cold casserole can need longer.

Country ham is salt-cured and can be very salty. Begin without added salt, then taste the sauce with the fully cooked ham before adding any of the optional salt.

Use fully cooked or ready-to-eat ham. Country ham labeled cook-before-eating must be prepared according to its package directions before measuring it for this recipe.

Reserve about 2/3 cup cheddar until the foil comes off so the top does not overbrown during the long covered bake.

TIPS FOR SUCCESS

Even 1/8-inch potato slices cook more uniformly than a mixture of thick and thin slices.

Whisk the milk into the flour mixture gradually to prevent lumps.

Keep the foil tight during the first bake so steam helps soften the potatoes.

Let the casserole rest before serving for a thicker sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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