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HAM AND POTATO SCALLOP

- 6 Medium Potatoes, Sliced and Peeled
- Boiling Salted Water
- 1 Cup Diced Cooked Ham
- 2 Hard Cooked Eggs, Sliced
- 1/8 Teaspoon Salt
- 1/16 Teaspoon Pepper
- 2 Cups Thin White Sauce

DIRECTIONS

1. Cook the sliced potatoes in the boiling salted water.
2. Drain thoroughly.
3. Arrange a layer of potatoes in a casserole.
4. Add a ham layer, then egg layer.
5. Season with salt and pepper.
6. Pour white sauce over the top.
7. Bake in a 325 degree oven for 25 minutes.