

SCALLOPED POTATOES

1 bag of frozen potato chip potatoes, or about 4 lbs. sliced thin potatoes

Small onion, chopped and 1 minced garlic

1 cup of pulled ham

1 cup cheddar cheese

1 cup parmesan cheese

$\frac{3}{4}$ cup of sour cream

Salt & pepper

Heavy cream – enough to cover (about 1 $\frac{1}{2}$ to 2 cups)

Spray your pan – 9x13 size for above amounts

Place half the potatoes in the bottom of the pan. Mix in onions and garlic

Spread ham, cheese and sour cream over the potatoes

Add remaining potatoes

Season with salt and pepper

Pour heavy cream over to cover

Cook until potatoes are tender and top of potatoes is golden brown.
350 degrees for 30 to 45 min.

These were served at the Harvest mission meal two years ago.
A little different than traditional scalloped potatoes