

## Scalloped Ham And Potatoes

**Servings:** YIELD: 100 Portions (4 Pans)

**Portions:** 1 Cup Each

**Pan Size:** 12 by 20 by 2 1/2-inch Steam Table Pan

**Temperature:** 350 degrees F. Oven

### INGREDIENTS

11-29 oz cn (20 lb) ham, canned, chunks  
7 3/4 qt. (3 lb 7 oz) potatoes, white, dehydrated, sliced  
2 3/4 gal. water  
8 2/3 cups (2 lb 7 oz) milk, nonfat, dry  
2 1/2 qt. water, warm  
1 1/4 qt. reserved stock  
1 1/2 qt. butter or margarine, melted  
1 1/2 qt. (1 lb 8 oz) flour, wheat, general purpose, sifted  
3 cups (1 lb) onions, dry, chopped  
2 qt. (2 lb) cheese, grated or shredded

### INSTRUCTIONS

Place unopened cans of ham chunks in hot water. Let stand 30 minutes. Drain contents of cans in colander. Reserve 1 1/4 qt liquid; set aside. Cut ham into bite sized pieces; set aside.

Add potatoes to water. Cover. Bring quickly to a boil; simmer 15 minutes. Drain; set aside. Reconstitute milk and warm water. Add reserved stock; heat to just below boiling. DO NOT BOIL. Blend butter or margarine and flour together until smooth. Add to hot milk, stirring constantly. Add onions; simmer sauce 5 minutes or until thickened. Combine ham, potatoes, and sauce. Place 6 1/4 qt in each pan. Bake 25 minutes. Sprinkle 2 cups cheese evenly over mixture in each pan. Bake an additional 10 minutes or until cheese is lightly browned.

NOTE: 1. Replace dehydrated potatoes with 14 lb 10 oz potatoes, fresh, white, sliced (19 lb 9 oz A.P.) may be used. Cover with water. Bring to boil; cook for 20 to 25 minutes or until tender. Drain; set aside.

2. 1 lb 2 oz dry onions A.P. will yield 1 lb chopped onions.

3. Other sizes and types of pans may be used.