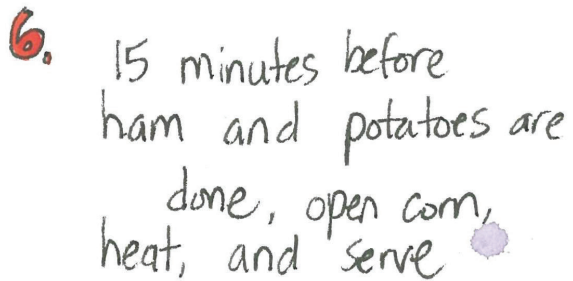
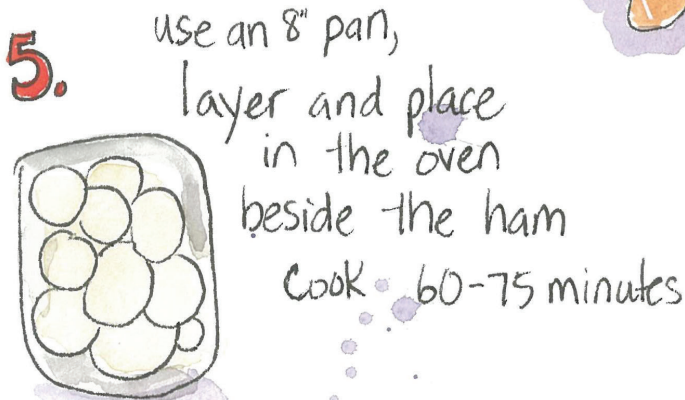
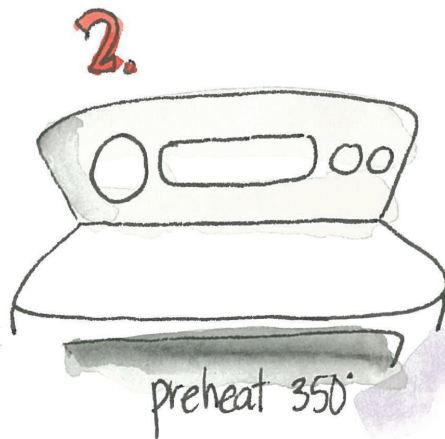


HAM with SCALLOPED POTATOES and CORN



Roast Ham with Scalloped Potatoes and Corn

Serves 4 people

QUANTITY	INGREDIENT	RECIPE COST (estimated)
3-pound (1.3kg)	Boneless smoked ham	\$12.99
1 can (284ml)	Cream of celery soup	\$1.49
1/3 cup (80ml)	Milk	\$0.104
½ teaspoon (1g)	Black pepper	\$0.03
4-large (908g)	White potatoes	\$1.40
1-small (1/2 cup sliced)	White onion	\$0.44
2 cups (500g)	Frozen corn kernels	\$1.95
TOTAL: \$18.40/recipe = \$4.60/person		

Food Preparation List:

1. Wash and dry your hands.
2. Preheat the oven to 350°F.
3. Butter or grease an 8-inch square pan and set aside. This will be used for cooking the scalloped potatoes.
4. Line a medium-baking dish with aluminum foil and set aside. This will be used for cooking the ham.
5. Remove the outer layer of skin on the onion and discard. Cut the onion in half. Place the flat side on the cutting board and cut the onion into ¼-inch slices.
6. Slice the white potatoes into rounds, about ¼-inch thick. To make potatoes easier to slice, cut in half first and then cut into ¼-inch slices.
7. Now follow the cooking directions on the next page.

Roast Ham with Scalloped Potatoes and Corn

Serves 4 people

Cooking Directions:

1. Open the package of ham and place the ham on the foil-lined baking dish. Throw the package in the garbage. Wash and dry your hands. Place the pan in the oven. Cook for 60-90 minutes until the internal temperature is at least 140°F; test the temperature with a kitchen thermometer, inserted into the middle of the ham.

After you place the ham in the oven continue with preparing the potatoes.

1. Combine soup, milk, and black pepper in a large bowl and mix well.
2. Mix your sliced onions and sliced potatoes into the bowl of sauce. Stir well to coat the potato slices with the sauce.
3. Pour this mixture into the 8-inch pan. Using your hands, press down on the mixture in the pan to make one even layer. Cover the top with either a lid or aluminum foil.
4. Place this pan in the oven next to the ham. The potatoes will need to cook for 60-75 minutes.

When the ham is about 15 minutes from being finished cooking, prepare the corn.

1. Open the bag of frozen corn and measure out 2 cups of corn for the recipe. Close the bag and return it to the freezer.
2. Pour the corn into a medium pot and cover with water. Turn on the burner to medium-high heat and simmer for about 10 minutes, until the corn is hot.
3. When the corn is done cooking, turn the heat off on the stove.
4. Remove the pot of corn from the burner and carefully drain the water.
5. Remove the ham and scalloped potatoes from the oven when they are finished cooking. Slice the ham carefully as it will be very hot.

Serve the sliced ham with a scoop of scalloped potatoes and a ½-cup corn per person.