

Betty's After Easter Cheddar Ham Casserole Recipe



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In this video, Betty gives you a way to use up some of your leftover baked ham from Easter--her After Easter Cheddar Ham Casserole recipe! It's a combination of great ingredients, and it will never taste like leftovers. Plus, you can make it from canned tender-chunk ham, if you don't have leftover ham!

Ingredients:

6 oz. uncooked pasta (I used medium -sized shells.)
1/2 pot boiling water
1 tablespoon salt
2 tablespoons butter or margarine
1/4 cup flour
1 1/2 cups milk
1 1/2 cups shredded Cheddar cheese
dash of salt (for the cheese sauce)
(2) 5 oz. can tender-chunk ham (I used Hormel.)
1/2 cup chopped green pepper
1/2 cup milk--added after all other ingredients
cooking oil spray

Place 6 oz. uncooked pasta into rapidly boiling water in a medium to large pot. Add 1 tablespoon salt. Stir and then let cook for about 8 minutes, until al dente (cooked, but still chewy, not mushy). While cooking your pasta, prepare your cheese sauce. Melt 2 tablespoons butter or margarine in a saucepan. Remove from heat and add 1/4 cup flour. Stir the flour and butter or margarine until blended. Now, add 1 1/2 cups milk and 1 1/2 cups shredded Cheddar cheese. Return this mixture to the stove, add a dash of salt, and cook, stirring constantly, until mixture is thickened and smooth. Your pasta should be done now, and when it is done, drain the water through a colander and return the cooked pasta to its original pan. Combine the cooked cheese sauce with the cooked pasta. Add (2) 5 oz. cans of tender-chunk ham and 1/2 cup chopped green bell pepper. Stir together, and then add an additional 1/2 cup milk (or desired amount for creaminess). Stir completely, and then pour into a fairly large baking dish that has been sprayed with cooking oil. Bake in an oven that has been preheated to 350 for 1/2 hour. Turn oven to broil, and brown the top for about 5 minutes, or to your liking.

Happy Easter (and day-after-Easter)!