

# Betty's Slow Cooker Ham and Potato Casserole



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In this video, Betty demonstrates how to make Slow Cooker Ham and Potato Casserole. This is a wonderful way to use your leftover Easter ham; however, you can make it with any cooked ham!

## Ingredients:

1 pound cooked ham, cut into cubes, 1/2-inch on a side

4 medium-sized uncooked potatoes, peeled and cut into 1/4-inch slices

1 medium onion, chopped

1 cup shredded sharp Cheddar cheese

10 3/4-oz. can cream of mushroom soup, undiluted

10 3/4-oz. can cream of celery soup, undiluted

(Note: if you don't like these two soups, you may substitute 2 cans of "cream of" anything soup.)

Layer 1 pound of cooked ham cubes, 4 medium sliced potatoes, 1 chopped onion, and 1 cup shredded Cheddar cheese in a slow cooker, making about 4 alternating layers of each. Pour a 10 3/4-oz. can of cream of mushroom soup and a 10 3/4-oz. can of cream of celery soup over the top. Spread the soups, so that they cover the top layer completely. Turn the slow cooker to HIGH and cook for about 6 hours or on LOW for 8 to 10 hours. Check the potatoes with a fork to make sure they are tender, and serve while hot. (You may bake this in a large casserole dish in a 350-degree (F) oven for about 2 hours, if you prefer; just check to make sure the potatoes are tender.) This is a perfect way to use your leftover Easter ham; however, if you do not have leftover ham, you may buy about a 1-inch slice of cooked deli ham and chop it into cubes for this recipe. I hope you enjoy this recipe! We love it, even without leftover ham! --Betty ☐