

# HAM CASSEROLE

MOM

24 SLICES OF BUTCHER HAM SLICED 1/8" THICK  
1 PKG CHOPPED SPINACH -- COOKED AND WELL DRAINED (ALL  
LIQUID OUT) I ONLY USE ABOUT HALF OF THE SPINACH  
1 PINT DRY CURD COTTAGE CHEESE - 24 OZ REGULAR COTTAGE  
CHEESE WASHED AND DRAINED MAKES 1 PINT DRY CURD  
SOMETIMES YOU CAN BUY DRY CURD  
1/2 CUP CHOPPED GREEN ONION, SAUTED IN BUTTER A FEW MIN.  
1/2 TEAS DRY MUSTARD  
1 TEAS SALT  
PEPPER  
2 SLIGHTLY BEATEN EGGS  
1/2 PINT SOUR CREAM

MIX TOGETHER AND SPREAD ON HAM SLICES. ROLL AND LAY IN  
PAN FLAT WITH OPEN EDGE DOWN. COVER ROLL WITH  
1 CAN MUSHROOM SOUP (I USED TWO)  
1/2 PINT SOUR CREAM (I USED 1 PINT)

BAKE 325° FOR 30 MINUTES OR UNTIL HOT