

### **Mini Ham Quiches**

4 eggs  
1/2 cup shredded cheese  
1/2 cup diced cooked ham (plain deli ham will do)  
2 green onions chopped  
salt and pepper to taste  
1 pkg. refrigerated crescent rolls  
Mini muffin pan

Flatten out crescent rolls into one large rectangle and cut into small squares (about 2"). Spray mini muffin pan with cooking spray and gently push squares into muffin holes.  
Beat eggs and add other ingredients. Blend well and fill muffin pastries.  
Cook on 375 degrees F for 10 - 12 minutes until golden brown on top.  
Serve while warm or reheat in microwave.

### **HAM AND POTATOES CASSEROLE**

3 med. size potatoes  
1 sm. onion  
1 tbsp. flour  
1/4 tsp. salt  
Dash of pepper  
1 1/2 c. ground left-over ham, packed  
2 c. milk  
1 tbsp. butter

Butter a 6 cup casserole. Start oven 10 minutes before baking at 375 degrees. Pare potatoes; slice thinly. Peel and slice onion thinly. Lay about 1/3 of potatoes in casserole. Sprinkle with 1/3 of flour, salt, and pepper. Lay 1/3 of onion over potatoes, then 1/3 of the ham. Repeat until all ingredients are in, topping with a layer of ham. Pour milk in around edge to come almost to the top. Dot with butter. Cover and bake about 60 minutes or until potatoes are soft. Uncover last 15 minutes to brown top.

### **HAM AND POTATO SALAD**

2 c. ham (left-over baked ham)  
5 c. boiled cubed potatoes  
3 eggs, hard boiled and chopped  
1/2 bell pepper, chopped  
1 c. celery, chopped

1/2 c. sweet pickle relish  
1 sm. onion, chopped  
1 c. mayonnaise or salad dressing  
1/4 c. pimiento  
2 tbsp. prepared mustard

Combine all ingredients and add salt and pepper to taste. Good for Sunday suppers or picnics.