

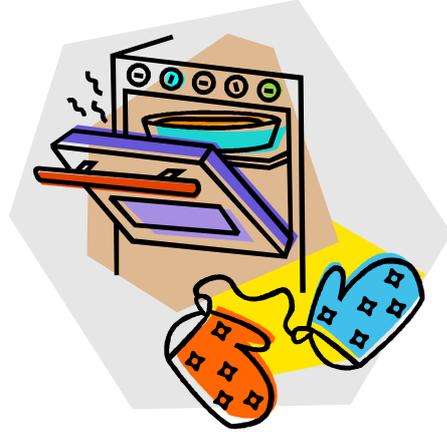
Ham & Pea Casserole

- 1 lb large elbow macaroni or ziti
- 4 cups cooked ham (½" cubes)
- 1½ cups peas

- ½ stick of butter
- 4 tbsp flour
- 2 cups milk
- 2 cups (½ lb) grated sharp cheddar cheese

- 1 tbsp salt
- ¼ tbsp horse radish

- ½ cup bread crumbs



Preparation:

Preheat oven to 350°.

Cook macaroni until *almost* done, drain and place in casserole dish.

In a small sauce pan, melt the butter. Add the flour slowly to the butter to make a paste that is smooth and has no lumps. Gradually add the milk until the mixture has the consistency of a sauce. Slowly add the cheese, stirring to keep smooth.

Add sauce mixture and remaining ingredients to casserole and mix. Top with bread crumbs and bake for 30 minutes.