

Ham, Leek and Parmesan Twice Baked Potato Casserole

August 2015 – Serves 6

INGREDIENTS:

3 ½ C cubed red potatoes, unpeeled
½ C thinly sliced leeks
½ C ham slices cut into small cubes
3 T butter and some to grease pan
½ C grated sharp parmesan cheese
1 egg, beaten
3/8 C heavy cream
1 t salt and ½ t pepper
Sea salt to finish

DIRECTIONS:

Melt 3 T butter over medium heat. Add the leeks and let them begin to caramelize. Then add the ham. Let cook for about 7 minutes longer until the ham and leek are fully caramelized. Take off heat and let cool. In a small bowl, beat the egg. Set aside.

Cover potatoes with water and boil until very soft. Drain, and let sit until cooled off a bit, about 20 minutes. Now mash them with a hand masher, until combined but still very, very lumpy. Then add the buttery leek, ham mixture. Now the cream. Blending as you go. Finally incorporate the egg and stir well. Then finally the cheese and salt and pepper. Combine well. Spoon into a small casserole dish, mashing down to flatten so the mixture is the same thickness all the way across the pan. Sprinkle with a bit of sea salt if desired. Bake in a 375 degree F oven for about 35 minutes or until the edges start to brown.



Serve with your favorite meal! I served it underneath my butter braised chicken breasts!