

Ham and Eggs au Gratin

Servings: 6

Source: ?? Long ago Easter Brunch tradition

Ingredients

- 4 tablespoons Butter
- 4 tablespoons Flour
- 2 cups Milk
- 1½ teaspoons Mustard
- 1½ teaspoons Worcestershire Sauce
- 1 cup Cheddar Cheese
- 1¼ cups Cooked Ham
- 6 Hard Boiled Eggs, Halved

Method

Mix butter and flour in saucepan, add milk, stirring constantly, simmer 3 minutes.

Add mustard, Worcestershire and cheese until latter is melted - add ham and eggs.

Turn into serving dish* and garnish with crumbs and brown in oven. *(I seem to remember this as a 9 x 12 baking dish.)

Suitable for brunch or supper.

Shrimp and/or crab can be used instead of ham.