

Featuring Tennessee Gourmet® Products

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**Ham Casserole**

1 large Vidalia onion, sliced thinly  
6 slices of Peppered Bacon, raw  
1 tablespoon minced garlic  
1/2 head green cabbage, sliced thin  
2 cups cubed Ham  
6-8 small white potatoes cut into quarters  
1/2 cup Tennessee Gourmet® Apple & Spice (your choice of flavor)  
1 tablespoon parsley flakes  
Salt, pepper, garlic powder - to taste

In a large sauté pan on medium heat, add Peppered Bacon that has been cut into bite-size pieces. Shortly before it is done, add the onion and cabbage and stir-fry until translucent.

Add potatoes, garlic and Apple & Spice. Add onion, garlic powder, salt and pepper. Add parsley flakes and Ham. Mix well and cover. Simmer for 20 minutes, or until potatoes are tender.