

Apr. 19 – Rice Stuffed Ham Rolls

INGREDIENTS

1 c. cooked wild rice
1 c. finely chopped, cooked chicken
8 ham slices
Mushroom-cheese sauce

Mushroom-cheese sauce:

1/4 c. buttermilk
1 c. sliced fresh mushrooms or 1 can, drained
1/4 c. flour
1 c. chicken broth
1 c. half & half
1 c. (4 oz.) shredded sharp Cheddar cheese
and a dash of salt

DIRECTIONS

1. For the Ham Rolls: Combine rice and chicken and place 1/4 c. of mixture in the center of each ham slice. Roll up and place, seam side down, in a lightly greased 13x9x2 inch baking dish. Set aside for the moment.
2. Melt the butter; add mushrooms. Saute until tender. Add flour, stirring until mushrooms are coated. Cook 1 minute, stirring constantly. Gradually add broth and half & half. Cook over medium heat until thickened and bubbly. Add cheese and salt. Stir until melted. Then spoon Mushroom-Cheese Sauce over Ham Rolls and bake at 350° for 15 minutes or warmed through.