

## Ham di Parma

Melt  $\frac{1}{2}$  C butter, sauté 8 ounces of fresh, sliced mushrooms and 2 T chopped onion. Cook for 5 minutes. Remove mushrooms from the pan, remove the pan from the heat and blend in  $\frac{1}{4}$  C flour into the remaining butter. Cook until bubbly. Add 2 C milk. Stir constantly with a whisk and bring to a boil for 1 minute. Blend in  $\frac{1}{2}$  C white wine. Add 1 pound of ham cut in strips,  $\frac{1}{2}$  C of sliced green olives with pimentos,  $\frac{1}{4}$  t. oregano,  $\frac{1}{8}$  t. pepper. Simmer for a few minutes.

Cook 1 -8 ounce package of very thin spaghetti, drain, and toss with  $\frac{1}{2}$  C Parmesan cheese. Pour the mixture over spaghetti in a shallow casserole dish. Sprinkle with  $\frac{1}{4}$  C Parmesan cheese. Bake at 350 degrees for about  $\frac{1}{2}$  hour or until bubbly. Serves 4-6

This recipe came from my mom. The card is stained with years of use!! This is one of Sarah's favorites—and she doesn't really like ham. I used to wait until I had leftover ham, but I realized several years ago that I could go to the deli section and ask for a 1 pound slice!