

# Ham Rolls

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Recipe by Ursula Bohn

If you're not a green pepper fan, don't shy away from this dish--the pepper flavor is mild. It's also a bit of an ugly duckling, but the taste is incredible, so give it a try.



## **Ingredients:**

1 lb. black forest ham, sliced thin

1 green pepper, cut into thin strips (red or orange peppers work as well; they give the dish a slightly sweeter taste)

4-6 medium tomatoes, cut into wedges

1 (6 ounce) can tomato paste

1 1/2 cups of cream

## **Instructions:**

Preheat oven to 350 degrees. Roll slices of ham tightly and place side by side in a 9x13 inch pyrex dish. Distribute tomato wedges and green pepper slices evenly on top of the ham.

In a small bowl, mix together the tomato paste, cream and salt to taste (remember that the ham is salty, so don't go overboard).

Cover the ham rolls with tin foil and place in the oven for 75 minutes (the sauce should be bubbly, and the peppers cooked through). Serve over rice.

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**Ursula Bohn** - *Ursula Bohn has five children, eleven grandchildren, and one retired husband. When she's not jetting around the world, you can find her in Utah, teaching French, cooking, gardening, and most often, lending a helping hand.*