

SHAVED HAM ROLLS

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Ingredients:

- 1/2 pound (2 sticks) room temperature butter or margarine
- 3 tablespoons prepared mustard
- 3 tablespoons poppy seeds
- 1 medium onion, finely chopped
- 1 teaspoon Worcestershire sauce
- 3 packages Pepperidge Farm Party rolls (rolls sit in aluminum pan and come 30 to a package or 2 packages King's Hawaiian Rolls
- 1 pound shredded ham
- 1/2 pound Swiss cheese, thinly sliced



Directions:

Preheat oven to 400 degrees.

Mix together softened butter, mustard, poppy seeds, chopped onion and Worcestershire sauce in small bowl.

Carefully cut the rolls in half horizontally and return the bottom half to the baking pan. Spread a thin layer of the mixture onto the top and bottom of the rolls. Place a thin layer of the ham and cheese, replace top layer of rolls and place back into the baking pan. Repeat for remaining packages of rolls.

Cover the pans tightly with aluminum foil, and refrigerate until ready to eat. This recipe can be prepared in advance, wrapped and placed into the refrigerator for several days.

When ready to serve, place the wrapped baking dishes in a preheated oven for 10-15 minutes or until cheese is melted and sandwiches are warm. If using the larger King's Hawaiian Rolls, increase warming time to 15-20 minutes Cut into pieces and serve immediately. Enjoy!