

Football Sandwiches

Ingredients:

- 8 individual white dinner rolls, like Kings Hawaiian
- 12 oz. sliced Swiss cheese
- 9 oz. thinly sliced honey ham
- 4 oz. (1 stick) butter, melted
- 2 tbsp. prepared mustard, preferably spicy brown or Dijon
- 2 tbsp. poppy seeds
- 1 tsp. Worcestershire sauce

Instructions

1. Slice the rolls in half using a serrated knife, and arrange bottom halves of rolls in a large casserole dish. Arrange a layer of cheese on top, followed by a layer of ham. Cover with the tops of the rolls.
2. In a small bowl, whisk together melted butter, mustard, poppy seeds, and Worcestershire sauce until well combined. Drizzle the sauce evenly over the tops of the sandwiches, cover the pan with aluminum foil and allow to sit for at least 30 minutes, or overnight. Bake in a 350° oven for 20-25 minutes, until the cheese is melted and the sandwiches are warmed through. Slice between the rolls, and serve warm or at room temperature.

Makes 8 small sandwiches

