

HAM ROLLS

SERVES 12 Liz Dalrymple

INGREDIENTS

6 tbsp butter, very soft
½ cup brown sugar
½ lb country ham, shaved
1 pkg Sister Schubert's Parker
House Style Yeast Rolls

Partially thaw the package of rolls. Slice the entire round of rolls horizontally and put the bottom half back into the tin.

Mix together the butter and brown sugar. Spread on top and bottom halves of the rolls. Top the bottom half of the rolls with ham. Place the top half back on. Cut into individual sandwiches.

Cook at 350° for 20–30 min. Serve warm.

DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day or 2–3 days in advance. If earlier in the day, cover and chill. If 2–3 days in advance, cover and freeze.
- When you slice the rolls in half, be sure to keep the top half aligned with the bottom half for when you reassemble.



This recipe is from my sister-in-law, Liz Dalrymple.

These are a fan favorite at tailgates.