

HAM AND SWISS CHEESE PARTY ROLLS

Serves 18

Nikki Sessoms

Mix butter, Worcestershire, mustard, poppyseeds, and onion. With a serrated knife, slice rolls, but do not pull apart. Spread mixture on both sides of the rolls.

On the bottom sides of the rolls, layer cheese, ham, and then another layer of cheese. Place the tops back on the rolls.

Wrap each group of 12 rolls in aluminum foil. Bake at 350° for 15 – 20 min.

Cut and serve.

DEEDEE'S NOTES:

- You may prepare earlier in the day and refrigerate or prepare well in advance and freeze. If freezing, place in freezer safe bags or wrap in an additional layer of aluminum foil. Thaw prior to cooking.

INGREDIENTS

2 sticks butter, softened
1½ tbsp Worcestershire Sauce
1½ tbsp Dijon mustard
3 tbsp poppy seeds
½ med onion, finely diced
3 pkgs small dinner rolls,
*12/pkg**
1 lb cooked ham, thinly sliced
1 lb Swiss cheese, thinly sliced

**Pepperidge Farms Soft
Country Style Dinner Rolls
or King's Hawaiian Original
Sweet Rolls*