

Betty's Ham and Cheese Party Sandwiches



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In this video, Betty demonstrates how to make luscious Ham and Cheese Party Sandwiches. These sandwiches are made by placing some sliced ham and cheese inside party rolls, letting them soak a few minutes in a tasty sauce, and then baking them in the oven until they are golden, the ham is warm, and the cheese is melted.

Ingredients:

1 package baked dinner rolls (rectangular shaped in foil pan—24 per package)
½ pound thin-sliced cooked ham (You may use any cooked ham that you have on hand.)
prepared mustard for spreading on sandwiches
½ of a 6-oz. package of Swiss cheese slices
½ stick butter
½ teaspoon Worcestershire sauce
½ teaspoon poppy seeds
½ teaspoon prepared mustard

Stand dinner rolls vertically and slice in half with a knife, so that there is a layer of roll "tops" and a layer of roll "bottoms." Place the layer of "tops" over the layer of "bottoms" in a baking pan. With your hands or a knife, separate rolls into individual rolls, each now having a "top" and a "bottom." Cut the ½ pound of ham and the 3-oz. Swiss cheese into rectangles that are the size and shape of the baked rolls. For a package of 24 rolls, you will need 72 rectangles of ham (if the ham is thin-sliced) and 24 rectangles of cheese. Open up each roll and place 3 rectangles of ham and 1 rectangle of Swiss cheese inside and spread with a small amount of prepared mustard. When all rolls are filled, push them tightly together with your hands, so they have the appearance of the original pan of rolls. Now, make your sauce. In a small saucepan, melt ½ stick butter. Add ½ teaspoon Worcestershire sauce, ½ teaspoon poppy seeds, and ½ teaspoon prepared mustard. Stir until well-blended. Pour the poppy seed mixture over the 24 ham and cheese-filled rolls in the baking pan. Try to get each one covered. You may need a pastry brush to distribute the poppy seeds evenly. Let sit for 20 to 30 minutes. Bake at 325 (F) for 15 to 20 minutes. Remove from oven and place on a nice serving platter. Serve warm as finger food. This is a delicious treat and is particularly great for parties and potluck dinners! I hope you can use it for your New Year's Eve get-togethers! --Betty