

Hot Ham and Swiss Cheese Sandwiches by Lynn's Recipes



Lynn demonstrates how to make Hot Ham and Swiss Cheese Sandwiches. These are perfect for an appetizer or lunch. You can easily double or triple the recipe if you need more. You can also switch the deli meat and cheese, if you desire.

Ingredients:

- 1 package of dinner rolls, I used King's Hawaiian Rolls
- ½-1 pound of deli ham, sliced thick
- Swiss Cheese, thinly sliced
- ½ cup butter, melted
- 3 Tablespoons Worcestershire sauce
- 2 Tablespoons yellow mustard
- 2 Tablespoons brown sugar
- Dash of onion powder

Cut the rolls in half and line the bottom of a baking pan with the bottoms of the rolls. Layer the ham slices, then cheese and place the top half back on.

Mix together the butter, Worcestershire sauce, mustard, brown sugar and onion powder. Pour the whole works over the buns, drenching each one. Cover tightly and marinate anywhere from 2-24 hours.

Preheat the oven to 350°. Bake for 15 minutes, uncovered, or until cheese is melted and bun tops are a bit golden. Separate the rolls and serve on a platter.

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Lynn's Recipes: September 2013
www.lynnrecipes.com

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