



HAM & SWISS SLIDERS WITH POPPY SEED SAUCE

IMAGINE WARM, FLUFFY ROLLS, THE FINEST HAM, AND BUTTERY POPPY SEED SAUCE. WE'D SAY THIS IS A GREAT APPETIZER RECIPE, BUT IT'S SO GOOD THAT IT'S HARD TO SHARE. AND DON'T GO THINKING YOU OR YOUR FRIENDS WILL BE ABLE TO STOP AT JUST ONE. WE REPEAT: BUTTERY. SAUCE.

PREP TIME:

15 MIN

COOK TIME:

15 MIN

TOTAL TIME:

30 MIN

SERVES:

12 PEOPLE

INGREDIENTS

- 1-2 lbs. sliced Frick's ham
- 24 white or Hawaiian rolls
- 24 small slices Swiss cheese
- 1/3 cup mayo
- 1/3 cup Miracle Whip

POPPY SEED SAUCE

- 1 1/2 TBSP poppy seeds
- 1 1/2 TBSP yellow mustard
- 1 stick butter, melted
- 1 TBSP minced onion
- 1/2 tsp. worchestershire sauce

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Cut each roll in half horizontally. In a small bowl, mix together mayo & Miracle Whip. Spread mixture on the inside faces of every roll. Then place a slice of Swiss & a slice of ham inside each roll. Close rolls & place into a large baking dish or heavy cookie sheet. Keep them very close together.
3. In a medium bowl, whisk together all of the poppy seed sauce ingredients. Pour evenly over all of the sandwiches. Let sit 10 min., or until butter sets slightly. Cover with foil & bake at 350°F for 12-15 min. or until cheese is melted. Uncover & cook for an additional 2 min. Serve warm.

Sandwiches can be assembled a day ahead and kept in the fridge, ready to bake.

• FAMILY OWNED FOR FIVE GENERATIONS •

T: 800 241 2209

FRICK'S QUALITY MEATS, INC.

FRICKMEATS.COM

360 M E FRICK DRIVE

WASHINGTON, MO 63090