

Hawaiian Baked Ham and Swiss Sandwiches

Sometimes, your kids bring some friends over and you just don't know what to make. For me, sandwiches always work! Last Saturday, my son brought some friends over and I made this this Hawaiian baked ham and Swiss sandwiches, they loved them!

You'll Need:

- 1 12 pack of King's hawaiian original rolls.
- 1 package of sliced deli ham.
- 1 package of sliced Swiss cheese.
- 1 $\frac{1}{2}$ sticks of unsalted butter.
- 3 tbsps of Dijon mustard.
- 1 $\frac{1}{2}$ tsps of worcestershire sauce.

How to:

Preheat the oven to 350 degrees, and grease a 9×13 pan.
In a saucepan, melt the butter and mix in the mustard and worcestershire sauce. Simmer for a few minutes.
Now cut the pack of rolls in half horizontally (keep all top and bottom halves intact).
Place the bottom half of rolls in the pan and put $\frac{1}{3}$ of the butter mixture over. Layer the ham and cheese on top.
Replace the tops of the rolls and put the remaining butter mixture over the top.
Bake covered for 15 to 20 minutes.
Separate for serving.

Simple, easy and yummy! These sandwiches taste really good, and the best part is that it takes no time to prepare! Give it a try, and let me know your opinion.