

Ham Delights

I make these Ham Delights every Easter and they disappear in a skinny minute. I really don't know anyone who doesn't like Ham Delights, so I hope you'll give this recipe a try and maybe it will become an Easter tradition in your family, too.

—Margaret Amos



Ingredients

Hawaiian Sweet Rolls — 2 packs
1 LB ham, chopped fine
12 oz. swiss cheese, shredded
2 sticks butter, softened — it's important to get it softened before starting
3 TBS mustard
3 TBS poppy seed
1 tsp Worcestershire sauce
1 medium onion, chopped fine
Aluminum foil

Directions

Ahead of time:

1. Mix together the softened butter, mustard, poppy seeds, Worcestershire and onion.
2. Slice through the entire pack of Hawaiian Rolls, splitting the top and bottom in half.
3. Spread the butter mixture on both the top and bottom.... don't skimp on the spread, but also don't overload it or your Ham Delights will be too greasy.
4. On the bottom half, place the ham and then the cheese.
5. Cover with the top loaf and wrap it well in aluminum foil.
6. Refrigerate or freeze til ready to bake.

To bake:

1. Preheat oven to 350.
2. Place the aluminum wrapped bundle on a baking sheet and bake 30 minutes or until the cheese melts.