

Marinated Ham Sandwiches

Ingredients

3/4 cup butter

1/4 cup sweet onion, minced

1/4 cup brown sugar

2 tablespoons spicy mustard

2 tablespoons poppy seeds

1 tablespoon Worcestershire sauce

1/2 teaspoon garlic powder

24 small dinner rolls (about 2 x 2- inches each – Hawaiian sweet rolls)

Horseradish mayonnaise (I make by mixing mayonnaise with Beaver brand Cream Horseradish until desired taste)

3/4 lb. thin sliced deli ham

3/4 lb. thin sliced roasted deli turkey breast

1/2 lb. thin sliced Swiss cheese

2 tablespoons chopped parsley

Preparation

1. Line two 9 x 13 (or one 10 x 15 -inch) baking pans with aluminum foil.
2. To prepare marinade: sauté minced sweet onions in butter over low heat until onion is soft and translucent.
3. Add brown sugar, mustard, poppy seeds, Worcestershire sauce and garlic powder. Stir and let gently bubble for 3 minutes until brown sugar is melted into the sauce. Remove from heat. Set marinade aside to cool while you assemble the buns.
4. Remove buns from the package and do not separate. Using a long serrated bread knife, slice the entire sheet of buns in half so you have a layer of tops connected and a layer of bottoms connected. Flip the layer of tops away from you with cut-side up so you can easily reassemble them in the same order.
5. Spread tops and bottoms of buns with a thin layer of horseradish mayonnaise. Layer ham slices to evenly cover the sheet of bun bottoms. Next layer with swiss cheese slices and then the turkey slices. Replace the sheet of bun top onto the bun bottom. Slice in between each row to separate buns into individual servings.
6. Arrange the buns into the prepared baking pan (s). Spoon marinade evenly over buns, letting some marinade drip in between buns. Cover tightly with foil. Refrigerate overnight.

Next Day

1. Preheat oven to 350 ° F.
2. Sprinkle buns with chopped parsley.
3. Bake marinated buns covered for 25 minutes. Remove foil and bake an additional 10 minutes. The buns should be caramelized on the bottom and golden brown on top.
4. Let buns cool before serving.

Serves 10-12

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