

Hot Ham & Cheese Party Rolls by Lynn's Recipes



Lynn demonstrates a very easy and delicious appetizer, Hot Ham Cheese Party Rolls. These would be great served at a Super Bowl Party. Adapted from kevinandamanda.com.

Ingredients:

- 1 can Pillsbury refrigerated Classic Pizza Crust
- 3/4 pound thinly sliced deli ham
- 12 slices Swiss Cheese

Glaze:

- 1/2 cup (8 tablespoons) butter
- 2 Tablespoons brown sugar
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon Dijon mustard
- 1 Tablespoon poppy seeds

Preheat oven to 350°. Spray a 9x13" baking dish with cooking spray and set aside.

Unroll the Pillsbury Classic Pizza Crust onto a cutting board and press into approximately a 13x18" rectangle. Top with ham and cheese slices. Starting on the longer side of the rectangle, roll up the edge rightly. When you reach the end, pinch the seam together and flip the roll so the seam is face down. Cut into 12 slices, 1" wide. Arrange in prepared baking dish.

Next combine the butter, brown sugar, Worcestershire sauce, mustard, and poppy seeds in a sauce pan over medium heat. Whisk until the butter is melted and the glaze is smooth and

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combined. Pour evenly over the rolls.

Cover and refrigerate for up to 24 hours or bake, uncovered for 25 minutes until golden brown.

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