



Ingredients

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| 1 tin frozen yeast rolls (usually about a dozen per pan) | 2 tablespoons poppy seeds |
| 1 tsp. dry mustard | Worcestershire Sauce |
| 2 sticks butter | ½ pound shredded deli style ham |
| 3 tablespoons minced onions | 4 large slices Swiss cheese |

What To Do:

In saucepan, melt and mix together butter, dry mustard, onions, and Worcestershire sauce a couple good shakes.

Remove yeast rolls from tin and slice crosswise creating a top and bottom. Put the bottoms back into the tin. Over roll bottoms, place Swiss cheese slices to evenly cover roll bottoms. Sprinkle with ham, and place the roll tops back on top of ham and cheese (don't worry about lining the top and bottom up.) Pour butter mixture over the tops of rolls, gently moving the rolls away from the edge to make sure you get good coverage of rolls with the butter, use all of the mixture.

Bake at 350 degrees until rolls are well done and browned on top, about 20-minutes. Due to the butter, it may look overly brown, but use your judgment, and make sure cheese has really melted. These can be cut or pulled apart, doesn't matter. Can be served hot or room temperature.