

This is not your average ham and cheese sandwich casserole!

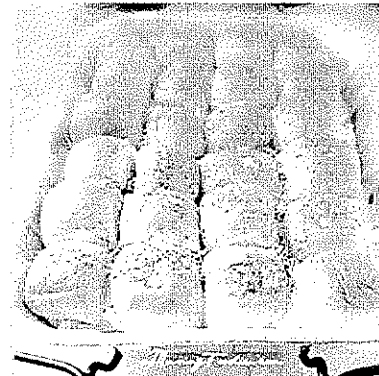
Prep time	Cook time	Total time
3 hours 15 mins	25 mins	3 hours 40 mins

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Serves: 48

Ingredients

- 2 24-packs King's Hawaiian Rolls (party potato rolls are an okay substitute)
- 1 pound shaved Virginia ham
- 24 slices Swiss cheese
- 1½ sticks butter
- 2 teaspoons Dijon mustard
- 2 teaspoons Worcestershire sauce
- ~~2 teaspoons dried onions~~ **¼C brown sugar**
- 2 teaspoons poppy seeds



Instructions

1. Slice the King's Hawaiian rolls in half. Line the bottom of two 9X11 baking pans with the bottom halves of the rolls, 24 in each pan (they should just fit). Spread the ham over the rolls, and then layer the Swiss cheese on top. Place the other halves of the rolls on top. Set aside.
2. In a small sauce pan, combine the butter, mustard, Worcestershire sauce, and dried onions. Over medium heat, stir until the butter has melted to create the sauce. Pour equal parts of the sauce over top of the rolls, and then sprinkle the tops with the poppy seeds. Cover the pans tightly with aluminum foil, and then refrigerate for at least three hours - or overnight (better).

When You're Ready to Bake:

1. Preheat the oven to 350°F. Place the covered baking dishes in the oven for 20 minutes. Uncover and bake for an additional 5 minutes, or until the cheese has finished melting. Serve warm or at room temperature. Makes 48 mini sandwiches.

Recipe by (a)Musing Foodie at <http://www.amusingfoodie.com/2010/11/triple-ham-and-cheese-sandwich-casserole/>