

Ham & Cheese Party Sandwiches

3 sticks margarine
2 grated onions
2 tbsp prepared mustard
2 tbsp poppy seed
½ tsp garlic salt
1 lb sliced boiled ham (I use Boar's Head)
1 lb sliced Swiss cheese
5 packages of party rolls

Cook first five ingredients together until margarine is melted and mixture is bubbly. Keep warm and set aside. Slice connected party rolls in half. Spread melted mixture on both sides of bread and layer bottom with ham and cheese. Put top layer on. You can slice individual sandwiched before or after baking. Place rolls in aluminum baking dish and cover with foil. Bake for 15 minutes until cheese is melted. Can freeze these rolls, just be sure to thaw for 30 minutes before heating or the bread will be mushy. Serves 20

*I often scale this recipe back to feed fewer people.