

Sweet Ham and Swiss Sliders

Sweet Ham and Swiss Sliders are a perfect party food and can be baked whenever you're [ready](#) to eat, so they're always hot and melty for your guests!

Ingredients

- 12 White Dinner Rolls cut in half
- 24 slices Honey Ham
- 8 slices Swiss Cheese cut in half
- 1/4 cup Mayonnaise
- 1 1/2 Tablespoon Dijon Mustard
- 8 Tablespoons butter melted
- 1 teaspoon onion powder
- 1/2 teaspoon Worcestershire Sauce
- 1 Tablespoon poppy seeds
- 1/4 cup brown sugar

Instructions

1. On a rimmed baking sheet place bottom half of dinner rolls and top with 2 folded slices of ham and 1 slice of swiss cheese. Spread about 1 tsp of mayonnaise on each top-half of roll and place on top of ham and cheese. You want the rolls to be snug together, kissing just a bit so the sauce can soak up into all of the nooks and crannies.
2. In a small bowl combine the mustard, melted butter, onion powder, Worcestershire sauce, poppy seeds, and brown sugar. Mix until combined and evenly pour over the assembled rolls. Cover with foil and refrigerate until ready to bake.
3. Preheat oven to 400 degrees. Bake covered with foil for 10 minutes, remove the foil and bake for an additional 5-10 minutes or until the tops are browned, and cheese is good and melted



Festive Christmas Tree Snack

Ingredients:

- Pretzel sticks
- Sliced granny smith apples
- Grapes (cut in $\frac{1}{2}$)
- Colby Jack cheese slices
- Star cookie cutter

Directions:

- Slice apples and grapes
- Use cookie cutter to cut star shape from cheese slices
- Assemble snack or even better...let your child join the fun and build their Christmas Tree snack themselves!