

# Dana's Hawaiian Sandwiches

from Janine Stratton

1 Pkg. Hawaiian Sweet Rolls

1 lb. Ham

1 lb. Swiss Cheese Slices

(Butter Swiss or Baby Swiss is best).

1/2 c. melted butter or margarine

1 Tbsp Poppy Seed

1 Tbsp Onion Flakes

1 1/2 tsp. dry mustard

1/2 Tbsp Worcestershire

Butter  
Topping  
Mixture

Preheat oven to 350°-375°.

Layer Ham & Cheese on Hawaiian Rolls that have been sliced in 1/2 like a hamburger bun. Place on a foil lined baking sheet.

Mix butter mixture and set aside while making sandwiches. This allows onion flakes time to soften.

After sandwiches are all on the baking sheet, spoon butter mixture over the tops of buns.

Bake for 20-25 mins.

(I personally turn my oven down to 325° and check after about 15 minutes or until rolls are starting to brown and crisp up since my oven is really hot).