

# Football Sandwiches

Recipe by: Cooks Country, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
24	Hawaiian rolls	
6 tablespoons	Dijon mustard	approximate
24 slices	ham	
24 slices	cheese	Havarti, Gouda, Swiss, etc
4 tablespoons	butter	
1 tablespoon	poppy seeds	
2 tablespoons	Worcestershire sauce	
1 teaspoon	garlic powder	
2 teaspoons	onion powder	

- preheat oven to 350°
- slice rolls in half coat each side with a thin layer of mustard, add a slice of ham and cheese, close, and place on a rimmed baking sheet
- melt butter in a small saucepan, remove from heat and stir in 2 tablespoons mustard, Worcestershire, garlic, and onion
- brush sauce over rolls. Let sit for about ten minutes
- cover the rolls with aluminum foil and cook for 10 minutes. Remove the aluminum foil and cook for another 5 minutes
- let cool for ten minutes