

Caramelized Ham & Swiss Buns

Preparation: 25 minutes

Bake time: 30 minutes

Serves: 1 dozen

Recipe by Iris Weihemuller, Baxter, MN

- 1 pkg. (12oz.) Hawaiian sweet rolls, split
- ½ cup horseradish sauce
- 12 slices deli ham
- 6 slices Swiss cheese, halved
- ½ cup butter, cubed
- 2 Tbsp. finely chopped onion
- 2 Tbsp. brown sugar
- 1 Tbsp. spicy brown mustard
- 1 tsp. poppy seeds
- 1 ½ tsp. Worcestershire sauce
- 1 tsp. garlic powder



1. Spread roll bottoms with horseradish sauce. Layer with ham and cheese; replace tops. Arrange in a single layer in a greased 9-inch square baking sheet.
2. In a small skillet, heat butter over medium-high heat. Add onion; cook and stir 1-2 minutes or until tender. Stir in remaining ingredients. Pour over rolls. Refrigerate, covered, several hours or overnight.
3. Preheat oven to 350F. Bake, covered, 25 minutes. Bake, uncovered, 5-10 minutes longer.