



# Christmas Recipes

from

## Montreat

### Presbyterian Church

**Monday, Jan. 4, 2021**

#### **My Sister's Yummy Ham Sandwiches** **by Mari Gramling**

*At Christmas time (or any other time), when the family had gathered, usually at my grandmother's house and there were lots of children to feed, we all would beg my sister Mary, who had a catering business in Columbia, SC for a while, to make these delicious sandwiches. They are easy and require little preparation, plus they can be made ahead and freeze very well. You will need to taste the spread and maybe adjust it to your own preferences but I like it a lot just as it is and I go for the horseradish mustard because it adds a great zing.*

#### **My Sister's Yummy Ham Sandwiches**

One hoagie roll per person, split in half  
Ham slices (*You could probably also use leftover turkey or beef but I've never tried that*)  
Swiss cheese slices  
1 small to medium onion, diced small  
1/2 jar of poppy seeds  
1 stick of butter or margarine at room temperature  
1 small jar of horseradish mustard or plain mustard to taste

Mix the onion, poppy seeds, butter and mustard until thoroughly combined.

Spread both sides of the hoagie rolls.

Layer the hoagie rolls with the ham slices and top with the Swiss cheese.

Put the lids back on the rolls, wrap them in foil and heat thoroughly until the cheese is melted and gooey.

This makes fairly good-sized sandwiches. It's easy to reduce or expand this recipe to fit your needs depending on the number of people to be served.

### **Alternate:**

You can also do this very well using party rolls like King's Hawaiian or Pepperidge Farm that come in tins. Remove the party rolls from the tin keeping them intact and slice them in half without separating the individual rolls. Chop the ham making sure you have **plenty** of ham. Spread the onion mixture generously over both layers of the party rolls and top the bottom layer first with the chopped ham and then the Swiss cheese. Put the two layers of rolls back together and return them to the tin. Cover the top with foil and heat until the cheese is melted and the rolls are heated through. These can be pulled apart and served as snacks. YUM!!

Mari Gramling



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