BAKED HAM AND CHEESE ROLLUPS

PREP TIME

10 mins

COOK TIME

25 mins

TOTAL TIME

35 mins

These Baked Ham and Cheese Rollups, are an easy appetizer or dinner recipe that tend to always be a crowd favorite. They are made with crescent dough, Boar’s Head SmokeMaster™ Black Forest Ham, and swiss cheese, then topped with a delicious mustard glaze.

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Recipe type: Dinner

Cuisine: American

Serves: 12

INGREDIENTS

* 1 tube crescent dough sheet
* ¾ lb. Boar’s Head SmokeMaster™ Black Forest Ham, thinly sliced
* 12 slices swiss cheese, thinly sliced
* ½ cup butter, melted {I use salted}
* 1 Tbsp. poppyseeds
* 1 & ½ Tbsp. yellow mustard
* 1 Tbsp. dried minced onion
* ½ tsp. Worcestershire sauce

INSTRUCTIONS

1. Preheat oven to 350ºF and grease a 9x13 inch baking dish with cooking spray.
2. Roll out your crescent dough and and press into an approximately 13x18 inch rectangle. Top with ham and cheese.
3. Starting on the long side, roll the dough up tightly. Pinch the ends together and place with the seam facing down. Cut into 12 pieces.
4. Place your rollups in your baking dish, evenly spaced.
5. Meanwhile, in a small bowl, combine the butter, poppyseeds, mustard, onion, and Worcestershire sauce. Pour the sauce evenly over the rollups.
6. Bake, uncovered, for 25 minutes until lightly browned.