

# Noreen's Kitchen

## Hot Ham and Cheese Pull Apart

### Ingredients

1 Dozen Hawaiian Style Dinner Rolls  
1 Pound Deli Ham  
1/2 Pound Munster Cheese  
1 1/2 sticks butter, melted  
2 tablespoons dijon mustard  
1 tablespoons Worcestershire sauce  
1 tablespoon onion powder

### Step by Step Instructions

Combine melted butter, mustard, Worcestershire sauce and onion powder and set aside.

Leaving the clump of dinner rolls together, slice them in half as if you were slicing a large cake into two layers. Set the top aside.

Layer ham and cheese upon the bottom piece of the dinner rolls.

Place the top of the rolls on the sandwich.

Give the sauce one more whisk and then gently pour evenly over the entire sandwich.

Cover with parchment and then aluminum foil and allow to sit for 10 to 20 minutes or even in the refrigerator overnight.

Bake in a 350 degree oven for 20 to 30 minutes until cheese is melted and everything is heated through.

Remove from oven and allow to cool for at least 15 minutes.

to serve, place a large party toothpick into the center of each sandwich then slice or pull apart and serve.

Enjoy!