



Delicious and Warm Ham and Cheese Melt Sandwiches with Swiss and Dill Butter

A family favorite for years, perfect for busy weeknights, gatherings, or stocking the freezer.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
-	20 min	-	18 sandwiches

INGREDIENTS

- 1/2 cup butter, softened
- 1 tablespoon prepared mustard
- 1 tablespoon dried dill weed
- 1 tablespoon finely chopped onion
- 18 dinner or lunch rolls
- Thinly sliced ham
- Thinly sliced Swiss cheese

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. In a small bowl, combine the softened butter, mustard, dill weed, and chopped onion. Mix until well blended.
3. Slice the rolls in half and spread the butter mixture on both sides of each roll.
4. Layer each sandwich with ham and Swiss cheese.
5. Wrap each sandwich individually in aluminum foil.
6. Bake for 20 minutes, or until the cheese is melted and the sandwiches are heated through.

FREEZER INSTRUCTIONS

- Assemble the sandwiches as directed, but do not bake.
- Wrap each sandwich in aluminum foil and place them in a freezer-safe bag or airtight container.
- Remove as much air as possible before sealing. Freeze for up to 2 months.
- To serve from frozen, bake the foil-wrapped sandwiches at 350°F for 30-35 minutes, or until heated through and the cheese is melted.

WENDY'S TIPS & NOTES

- These sandwiches are perfect for potlucks, family reunions, camping trips, or serving after a busy day.
- I love keeping a batch in the freezer so dinner is always just a few minutes away.
- For make-ahead meals, assemble and wrap them first, then bake when you are ready to serve.

From my kitchen to yours, I hope this recipe becomes a favorite in your home, just as it has in ours.