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# Ham Biscuits (Hot)

*Rika Rich DeMasi*

*Party Recipes from the Charleston Junior League - 1993*

**1 medium onion**  
**1 pound ham**  
**3/4 pound Swiss cheese**  
**1 cup (two sticks) butter or margarine, room temperature**  
**3 tablespoons poppy seeds**  
**1 teaspoon Worcestershire sauce**  
**3 tablespoons prepared mustard**  
**3 packages (8 ounce ea) party rolls**

Preheat the oven to 325 degrees.

Using a food processor, in separate batches, chop the onion, ham and cheese.

In a medium size bowl, combine the butter, poppy seeds, Worcestershire sauce and mustard. Add the onion, ham and cheese.

Split the pans of rolls in half horizontally, leaving the sheet of bottom halves in the pan. Spread each bottom with 1/3 of the ham and cheese mixture.

Top with the sheets of top halves. Cut into individual servings by following the outline of the rolls. (The rolls can be frozen at this time.)

At serving time, cover the foil pans with aluminum foil and heat through, 25 to 30 minutes (less if not frozen).

Yield: 36 rolls

## **Appetizers**

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*Per Serving (excluding unknown items): 3139 Calories; 247g Fat (70.7% calories from fat); 186g Protein; 45g Carbohydrate; 6g Dietary Fiber; 819mg Cholesterol; 8422mg Sodium. Exchanges: 1/2 Grain(Starch); 24 1/2 Lean Meat; 1 1/2 Vegetable; 34 Fat; 0 Other Carbohydrates.*