

HAM AND SWISS CRACKER MELTS



January 2

Swiss Cheese Day



INGREDIENTS

- 48 Cracker, Round, Savory (about 1 3/4" across)
- 12 Slices Deli Ham (1/2 ounce each)
- 12 Slices Swiss Cheese (1/2 ounce each)
- 4 Tablespoons Butter (melted)
- 2 Teaspoons Dijon Mustard
- 1 Teaspoon Worcestershire Sauce
- 1/2 Teaspoon Garlic Powder
- 1 Teaspoon Poppy Seeds
- 1/2 Teaspoon Dried Minced Onion

DIRECTIONS

1. Preheat your oven to 350°F.
2. Arrange half of the crackers (24 crackers) in a 9×13-inch baking dish, flat side down.
3. Tear each ham slice into small strips and split between two crackers. Continue with the rest of the ham.
4. Cut each cheese slice into small squares and split between two crackers. Continue with the rest of the cheese. Top each with another cracker to form mini sandwiches.
5. In a small bowl, combine the melted butter, Dijon mustard, Worcestershire sauce, and garlic powder. Stir well.
6. Pour the butter mixture evenly over the top of the cracker sandwiches. Sprinkle the poppy seeds and minced onion evenly over the crackers.
7. Bake in the preheated oven for 10-12 minutes, or until the cheese is melted and the cracker tops are golden brown. Serve the cracker melts warm

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Snack

YIELD

12 Melts

PORTION SIZES

Toddler	Preschool	School Age	Adult
2 Melts	2 Melts	4 Melts	4 Melts