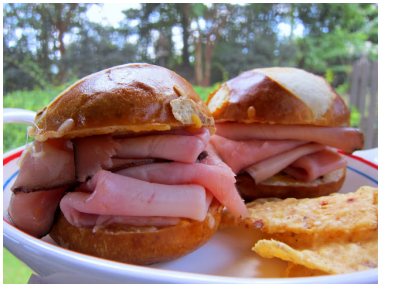
Hot Ham Dips

Description

These sandwiches are a twist on my favorite sandwich, a French Dip. I switched out the roast beef for ham and added some cheddar cheese. I dipped the ham in some beef consommé for the "dip" part of the sandwich. I also brushed the rolls with garlic butter and broiled the cheese. The flavor was fantastic! We both absolutely loved these sandwiches!

This was a simple and delicious lunch and would be great for dinner too!



Summary

Yield: 4
Prep Time: 5 minutes
Category: Sandwiches
Cuisine: American
Tags: Football ham

Ingredients

- 1/4 cup butter cubed
- 1 1/2 tsp garlic powder
- 6 pretzel slider or 4 ciabatta rolls split
- 1 cup shredded cheddar cheese
- 1 lb thinly sliced ham
- 1 can beef broth

Instructions

In a small bowl, melt butter in the microwave. Add 1 tsp garlic powder.

Place rolls on a baking sheet; brush cut sides with garlic butter.

Sprinkle with cheese. Broil 3-4 in. from the heat for 2-3 minutes or until cheese is melted.

In a large saucepan, combine broth consommé and 1/2 tsp garlic powder; bring to a boil and then reduce heat to low.

Place ham into beef consommé and garlic.

Heat ham for 30-60 seconds, until slightly warm.

Using tongs, place ham on rolls.

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Serve sandwiches with remaining broth for dipping.