

Bank Kitchen Recipe: Hawai'ian Sandwiches



Servings: 10-12 people Time: 20-30 minutes

Submitted by Terri F.

Ingredients for sandwiches: 1/2 pound—provolone cheese slices, 1/2 pound—swiss cheese slices, 1/2 pound—ham slices, 1/2 pound—turkey slices, and two packages of Hawai'ian brand rolls.

Ingredients for topping: one (1) stick of butter, one (1) Tablespoon of poppy seeds, four (4) Tbsp. of granulated sugar, two (2) Tbsp. of dry onion flakes, and one (1) Tbsp. of honey mustard.

Preheat an oven to 400 degrees Fahrenheit.

Begin by removing the rolls from the package; make sure to leave them connected. Then, with a serrated knife, slice through the rolls.

Next, place the bottoms on a 9-inch x 13-inch baking pan, and alternate the meats, and cheeses across the entire surface. Then, cover the layered medley with the roll tops.

In a bowl, melt the butter, and mix in the remaining topping

ingredients until thoroughly blended. Then, brush the roll tops with the liquid topping.

Next, bake for 15-20 minutes (make sure the bread doesn't burn). Then, remove from the oven, allow to cool slightly, and finally slice into individual sandwiches. *Note: for added color, and flavor, serve with a salad or side of fruit.*