

Ham and Dijon Croissant Sandwiches

Ingredients:

- 8 freshly-baked croissants or 8 Hawaiian sweet dinner rolls, split
- ½ cup butter, very soft
- 1 tbs Dijon mustard
- 2 tbs finely chopped white onions
- 2 tsp poppy seeds
- 8 thin slices Virginia ham
- 8 slices Swiss cheese

Directions:

1. Preheat oven to 350°F
2. In a small bowl, combine softened butter with the Dijon, chopped onion, and poppy seeds.
3. Spread generously onto both (inner) sides of the split croissants.
4. Place one slice each of ham and Swiss cheese into each croissant, and replace tops.
5. Wrap each croissant or Hawaiian roll in a square of foil, sealing carefully. At this point, sandwiches may be baked right away or refrigerated or frozen (in a freezer bag) for later use.
6. Bake in a preheated 350°F oven for 15-20 minutes until hot. If frozen, bake at 300°F for about 25-30 minutes until heated through.
7. Serve hot or at room temperature. Soups or Salads make great sides, and fresh fruit is a great dessert.

NOTE: If using mini-rolls, you may bake them in a buttered baking dish (no need to individually wrap).

Honey-Poppy Seed Salad Dressing *(Christine Gallary)*

Used to dress croissant in Ham and Dijon Croissant recipe

Ingredients:

- 1/3 cup cider vinegar
- 1/4 cup honey
- 1 tbs + 1 tsp Dijon mustard
- 1 tbs poppy seeds
- 1/2 tsp kosher salt
- Freshly-ground black pepper
- 1/3 cup vegetable oil

Directions:

1. Place the vinegar, honey, mustard, poppy seeds, and salt in a large, nonreactive bowl, season with pepper and whisk to combine.
2. While whisking constantly, slowly add the oil until all of it is incorporated.
3. If not serving immediately, refrigerate the dressing in a container with a tightfitting lid for up to 2 weeks.