

Spanish Jack's

Jacked Up Mustard Ham Sandwich

Preparation: 5 Minutes, Cook Time: 20 Minutes

Yield: 3 Sandwiches

Spanish Jack's Cookbook

Mustard Barbeque Sauce Recipes: **Ham**



On a cold day, our family loves to have hot soup with a nice sandwich. I was remembering the Sweet & Tangy Homestead Ham recipe. Why can't I do the same thing, but in a small scale?

Source: *Connie - Ohio*

3 slices each long rectangle slice Ham, cut to
fix the bread

1-2 tablespoon Yogurt Butter

6 thin slices Swiss Cheese, or any cheese
of your choice

6 slices toasted Wheat Bread

2 tablespoons Spanish Jack's Mustard
Barbeque Sauce

2 teaspoons Spanish Jack's Red Devil Rub

Directions:

1. In a medium skillet, put 1 Tablespoon of yogurt butter. Set the heat to a medium setting.
2. Cut the ham, so it can fit on the bread. Place the ham in the skillet once the butter has melted. Sprinkle some Spanish Jack's Red Devil Rub on top of the ham. Cook for 5 minutes before flipping the ham over.
3. Once you flip over the ham, be sure to sprinkle some more of the Spanish Jack's Red Devil Rub on the ham. Cook for another 5 minutes.

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4. Pour 1/2 of the Spanish Jack's Mustard Barbeque Sauce on top of the ham before flipping the ham over. Cook for another 5 minutes. Pour the remaining Spanish Jack's Mustard Barbeque Sauce on the top of the ham before flipping the ham for the last 5 minutes of cooking.

5. Toast the bread. Once the toast is done, put the cooked ham and cheese on top of the toast before putting the other slice of toast. Cut the sandwich in half. Enjoy!




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