

All of our children are good cooks. They call me for some of my recipes, but they also like to be adventuresome, and try new recipes that look interesting to them. Tony, our oldest son, is always fixing something for us to try, and even though I think I might not like it, I usually always do. This past weekend, he made Irish bread, and a wonderful Irish dish that was similar to a stew, but much tastier. As we were enjoying our meal with Tony, he asked me if I had ever put my recipe for "Oven Warmed Ham & Cheese Sandwiches" in my column. He said it is one of his favorite recipes, so I decided to share it with you this week.

OVEN WARMED HAM & CHEESE SANDWICHES

- 2 lbs ham, shaved** *3 slices per sandwich*
- 8 Hamburger buns**
- 8 slices Swiss cheese**

- Sauce:**
- 1 cup Miracle Whip**
 - 2 Tablespoons Horseradish, drained**
 - 1/2 cup sliced green onions**
 - 1/4 cup dill pickle relish, drained**

Mix sauce ingredients together. Assemble sandwiches, using 1/2 cup of ham, and 1 slice Swiss cheese on half of the bun. Spread sauce on ham and cheese, top with remaining half of bun, and wrap each sandwich in foil. Bake in 350 oven for 20 minutes. Makes 8 sandwiches.

HELPFUL HINTS: This is perfect for all you busy people out there, because you can prepare the sandwiches ahead of time and put them in the refrigerator until you are ready to bake them.

I think these are great for a casual gathering of friends, because you have time to visit with them, instead of preparing food.

I have served these on Christmas Eve, with a tray of crispy, cold vegetables, potato chips and baked beans.

I want to thank Tony for reminding me of this recipe. I know you will enjoy it, because it's another of those "comfort" recipes that I love to serve.

And John Myers, before you call, you do not use a razor to get shaved ham! You go to the Deli at our friendly Kroger store, and ask one of the nice ladies there to give you shaved ham - they will know what you mean!

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