



HOT HAM & SWISS CROISSANTS (perfect to make ahead)

Another great
Manifold Cooker
Recipe,
Thanks to:
Linda Moorehead

Ingredients

- 2 Tablespoons Dijon Mustard
- 1 Tablespoon honey
- 1 Tablespoon brown sugar
- 4 croissants split
- 8 slices swiss cheese
- Pound deli ham any flavor you like and you might not end up using the whole pound, depends on how thick you like your sandwiches

Instructions

1. Mix the mustard, honey and brown sugar together.
2. Spread the honey mustard mixture on each side of the four split croissants.
3. Place a slice of swiss on each half of the croissants.
4. Top the bottom half of each croissant with however much ham you like.
5. Place two halves back together.
6. Wrap in foil.
7. Place in fridge for later.
8. Place in a Manifold Cooker and ride around.