



stuffed swiss & ham rolls;

1. (stuh-f d suh-wiss ahnd haym rohllz) *noun*. Biscuit dough stuffed with swiss and rosemary ham.
2. Produces 8 servings.
3. Preparation 20 mins.
4. Oven temperature set to 350.

Ingredients;

1 can biscuit dough
5 slices rosemary ham*

6 slices thick-cut swiss cheese

*alternatively, 5 slices ham and 1 tsp. dried rosemary

Instructions;

1. Dice the swiss cheese and rosemary ham, and toss together.
2. Flatten each biscuit slightly, then for each, place some ham & swiss mixture in the center. Use your fingers to pull the edges of the biscuit, pinching them together firmly.
3. Place seam-side down on a tray and bake for 15 minutes or until golden brown.