

Posted by Amber

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Hot Ham And Pineapple Campfire Sandwiches

Prep Time: 10 mins **Cook Time:** 15 mins **Total Time:** 25 mins

Yields: 6 servings ADJUST SERVINGS

These Hot Ham and Pineapple Campfire Sandwiches are a delicious and easy tin foil recipe. Plus cleanup is a breeze! (You can even bake these in the oven too!)

Ingredients

6 Rhodes Artisan French Rolls, thawed to room temperature
9 oz deli sliced ham
6 pineapple rings, cut in half if desired
6 slices cheddar cheese
2 Tbsp Dijon mustard
1 Tbsp honey

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Instructions

1. Cut rolls in half. Mix the Dijon mustard with the honey and spread the bottom of each roll with some of the honey-mustard mixture.
2. Layer each sandwich as follows: Fold a few pieces of ham and place it on top of the honey-mustard. Top the ham with a pineapple ring, cut in half, if desired. Top pineapple with a slice of cheddar cheese, and the top half of the roll.
3. Wrap each sandwich well with heavy-duty aluminum foil. Place the sandwiches over hot coals or a grill rack until hot, about 20 minutes depending upon the temperature of your fire. Alternatively, you can bake these sandwiches directly on top of the center rack in a 400 degree Fahrenheit oven for 15 minutes. Carefully unwrap and enjoy!

Recipe Notes

*Recipe lightly altered from Well Plated (<http://www.wellplated.com/campfire-recipe-ham-pineapple-sandwich/>).

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