



GRIDDLED HAM & SWISS

The perfect sweet, salty, melty ham and cheese. Sliced black forest ham layered with Swiss and griddled to golden perfection.

Servings: 1

Ingredients

- 1 tablespoon canola oil
- 4 ounces black forest ham
- 2 tablespoons Smucker's® Orange Marmalade
- 2 slices Texas toast
- 1½ tablespoons mayonnaise
- 1 tablespoon butter
- 2 slices Swiss cheese

Directions

1. Add oil to a large skillet over medium-high heat. Once hot, add the black forest ham slices to the pan and lightly brown for 30 seconds to 1 minute to lightly brown.
2. Add marmalade to the pan and cook for another 30 seconds. Set aside.
3. Spread mayo on one side of each slice of bread. Flip over and add a slice of Swiss cheese, ham, and then more Swiss on top.
4. In a fresh skillet, add the sandwich onto the pan and cook on each side for 3-3.5 minutes until golden brown and the cheese is melted.
5. Slice in half and serve.