



## BITE by BITE

Conquering My Culinary  
Bucket List One Dish at a Time

By Emily Banks Wooten

**"When you lose,  
talk little. When  
you win, talk less."**

— TOM BRADY



**Super Bowl LVIII Game Day**  
Sunday, February 11 at 5:30 p.m.  
Allegiant Stadium, Las Vegas  
Halftime Performer, Usher



**"Do you want to know what  
my favorite part of the game is?  
The opportunity to play."**

— MIKE SINGLETARY

# GAME DAY SNACK FOOD

**W**ith the Super Bowl just a week away, I thought now would be a good time to suggest some good, easy game day snacks. And even if you're not a fan of the Kansas City Chiefs or the San Francisco 49ers and don't plan on tuning in to the big game that will be played in Las Vegas this year, it's always a good idea to have some new snack ideas in your repertoire.

These are two that we've tried and enjoyed and the best part of all is that even though they're both called "ham and cheese," they are very easy to customize to suit your own tastes if you'd prefer a different filling.

Many years ago, I made "the wreath" with browned

ground beef, cheddar cheese and Rotel diced tomatoes and chiles. However, when I placed the dough, I inadvertently placed it opposite of how I should have, so instead of looking like a wreath, it ended up looking like some kind of weird sunburst. But that's okay. It was still edible. More recently when I made it, we didn't have ham but we did have shredded chicken and a bottle of Frank's Red Hot Original Sauce so it was more Buffalo wing-style.

You've probably seen these sliders before. They're quite popular and easy to make for a crowd. This particular recipe calls for Virginia baked ham and havarti cheese but I opted for black forest ham and pepper jack cheese. Any way you choose to make them, I think you'll enjoy them. ■



**"Success isn't owned, it's leased.  
And rent is due every day."**

— J.J. WATT

## OVEN BAKED HAM & CHEESE SLIDERS

From [ourlifetastesgood.com](http://ourlifetastesgood.com)

- ½ cup unsalted butter, melted
- ½ tablespoon Dijon mustard
- ½ tablespoon Worcestershire Sauce
- 1½ teaspoons poppy seeds
- 1 teaspoon dried minced onion
- 24 Rolls, slider-sized
- 12 slices havarti cheese, sliced thinly
- 24 slices Virginia baked ham, sliced thinly

• In a small bowl, combine ½ cup melted butter with ½ tablespoon Dijon mustard, ½ tablespoon Worcestershire Sauce, 1½ teaspoons poppy seeds and 1 teaspoon dried minced onion. Whisk to combine. Set aside until ready to use.

• Preheat the oven to 350 degrees. Slice tops off the rolls and carefully set them aside until ready to use. Lay the bottom halves of the rolls in a 9x13 casserole dish. Layer cheese slices on the rolls and layer ham slices on top of the cheese.

• Carefully place the bun lids on top of the ham and pour on the buttery Dijon glaze.

Bake in the preheated oven for 15-20 minutes until the cheese is nicely melted and the sliders are warmed through.



## HOT HAM & CHEESE WREATH

By Sunny Anderson

- 2 8-oz. tubes refrigerated crescent roll dough
- ½ cup jalapeno jelly
- 6 oz. deli ham, sliced paper thin
- 3 oz. gruyere cheese, shredded (about 1 cup)
- 3 oz. pepper jack cheese, shredded (about 1¼ cups)
- 1-2 jalapeno peppers, thinly sliced

• Preheat the oven to 375 degrees. Line a large baking sheet or pizza pan with parchment paper or nonstick foil. Place a 4½-inch bowl upside down in the center of the baking sheet and use it as a guide (it will be the center of your wreath).

• Separate the dough into triangles and arrange on the parchment around the bowl with the long points facing outward as the "rays" and the wide bases in the center with the edges overlapping. Brush with the jalapeno jelly. Remove the bowl.

• In a small bowl, mix the ham, gruyere and pepper jack, then sprinkle the mixture on the dough, creating a ring around the center of the circle. Pull the points of dough from the outer edge over the filling and tuck under the center rim of the dough circle. The filling will show and that's okay. Top with jalapeno slices all the way around.

• Bake, rotating the pan halfway through, until golden all over, 20 to 30 minutes. Allow to cool slightly before slicing.