Ham and Swiss Sandwiches

Ingredients
- 3/4 cup melted butter
- 1 1/2 tablespoons Dijon mustard
- 1 1/2 teaspoons Worcestershire sauce
- 1 1/2 tablespoons poppy seeds
- 1 tablespoon dried minced onion
- 24 mini sandwich rolls
- 1 pound thinly sliced cooked deli ham
- 1 pound thinly sliced Swiss cheese

Directions
1. Preheat oven to 350 degrees F. Grease a 9x13-inch baking dish.
2. In a bowl, mix together butter, Dijon mustard, Worcestershire sauce, poppy seeds, and dried onion. Separate the tops from bottoms of the rolls, and place the bottom pieces into the prepared baking dish. Layer about half the ham onto the rolls. Arrange the Swiss cheese over the ham, and top with remaining ham slices in a layer. Place the tops of the rolls onto the sandwiches. Pour the mustard mixture evenly over the rolls.
3. Bake in the preheated oven until the rolls are lightly browned and the cheese has melted, about 20 minutes. Slice into individual rolls through the ham and cheese layers to serve.

Jack-o'-Lantern Sloppy Joe Pie

Ingredients
- 1-1/2 pounds lean ground beef (90% lean)
- 1/2 cup chopped onion
- 2 teaspoons all-purpose flour
- 1 cup salsa
- 1/2 cup chili sauce
- 1 cup frozen corn
- 1 can (4 ounces) chopped green chilies
- 2 tablespoons brown sugar
- 1 sheet refrigerated pie pastry
- 1 egg
- Orange paste food coloring

Directions
1. In a large skillet, cook beef and onion over medium heat until meat is no longer pink; drain. In a small bowl, combine the flour, salsa and chili sauce until blended; stir into skillet. Add the corn, chilies and brown sugar.
2. Transfer to a deep-dish 9-in. pie plate. Unroll pastry; place over filling. With a sharp knife, cut out a face to resemble a jack-o'-lantern; flute edges. Beat egg and food coloring; brush over pastry.
3. Bake at 450° for 9-11 minutes or until crust is golden brown and filling is bubbly.