

## SATISFYING SANDWICHES

### Hot Ham Sandwich

1 dozen buns  
2 pounds chipped ham  
12 slices hot pepper  
cheese

Make sandwiches, wrap in foil and put in oven. Bake at 425 degrees for 12 to 15 minutes.

**Maxine Varner  
Richfield**

### Hanky Panks

1 pound ground beef  
1 pound sausage  
A little chopped onions  
Brown all together.

Drain well. Add 1 pound cheese and stir until melted. Add 1/2 teaspoon oregano. Cool and spread on rye bread. They may be frozen. Bake frozen at 400 degrees for 12 to 15 minutes.

**Maxine Varner  
Richfield**

### Italian Grilled Cheese

8 fresh basil leaves  
8 thin sliced tomatoes  
4 slices provolone  
cheese  
4 slices Italian bread  
(1/4-inch thick)

2 tablespoons Italian  
salad dressing

Layer basil, tomato and cheese on 2 slices of bread. Top with remaining bread. Brush outsides of sandwiches with Italian dressing. Grill, uncovered, over medium heat for 3 to 4 minutes on each side.

**Corinda Norris  
Milroy**

### Reuben Sandwiches

3 tablespoons butter or  
margarine, softened  
8 slices dark rye or  
pumpnickel bread  
3 tablespoons bottled  
Thousand Island or Russian  
salad dressing  
6 ounces thinly sliced  
cooked corned beef or

pastrami  
4 slices Swiss chees (3  
ounces)  
1 cup sauerkraut, well  
drained

Spread butter on one side of each bread slice and salad dressing on the other. With the buttered sides down, top four slices with meat, cheese and sauerkraut. Top with remaining bread slices, dressing sides down.

Preheat large skillet over medium heat. Reduce heat to medium-low. Cook two of the sandwiches at a time over medium-low heat for 4 to 6 minutes or until the bread is toasted and the cheese is melted, turning once. Repeat with the remaining sandwiches. Makes 4 sandwiches.

Rachel Sandwiches:  
Prepare as above, except substitute sliced cooked turkey for the corned beef.

**Sandra K. Bowen  
Port Royal**

### Ham Barbecue

1 pound chipped ham  
1 teaspoon mustard  
3 tablespoons cider  
vinegar  
3 tablespoons brown  
sugar

3/4 cup ketchup  
1 teaspoon Worcester-  
shire sauce

1/2 cup water  
Combine all ingredients except ham. Simmer 10 minutes. Add ham, simmer at least another 10 minutes. The longer it's cooked, the better the ham will be. Serve in hamburger buns. Makes about 8 sandwiches.

**Sandra K. Bowen  
Port Royal**

### Easy Stromboli

1 can pizza crust (in  
dairy section)  
1/4 cup pizza sauce  
1/2 pound thinly sliced  
ham

1 cup shredded moz-  
zarella cheese  
1/4 cup chopped red or  
green peper  
1/4 teaspoon dried Ital-  
ian seasoning

Unroll dough. Place on greased cookie sheet. Press dough into 12x8-inch rectangle. Spread sauce on dough to within 2 inches of long sides and 1/2 inch of short sides.

Top with ham, cheese, peppers and seasoning. Fold long sides of dough over filling; pinch to seal. Pinch short sides to seal.

Bake at 400 degrees for 15 to 20 minutes or until golden brown. Serve with pizza sauce for dipping.

**Sandra K. Bowen  
Port Royal**

### Dutch Diplomats

Butter, softened  
8 slices Jewish rye  
bread

8 slices Swiss cheese  
1 pound turkey lunch-  
meat, thin sliced  
1 pound ham lunch-  
meat, thin sliced  
1 quart creamed cole  
slaw, drained

Butter bread on one side. Layer cheese, turkey, ham and cole slaw equally on four sides. Place another slice of bread on top. Grill in skillet about 5 minutes on each side, or until bread browns on outside. Turn carefully and flatten with spatula.

**Jody Hetrick  
Reedsville**

### Slow Cook Texas Barbecue Beef Sandwiches

1 (4-lb.) boneless beef  
roast, trimmed  
1/2 cup water  
1 (14-oz.) bottle  
ketchup  
10 ounces cola

1/4 cup Worcestershire  
sauce  
2 tablespoons prepared  
mustard  
2 tablespoons liquid  
smoke

1/4 teaspoon hot sauce  
8 hamburger buns  
Cook roast beef with water in a 5-quart slow cooker for 8 hours on high or until tender.

Drain roast, reserving 1 cup of drippings. Shred meat, removing and discarding the fat and return to the slow cooker.

Stir in ketchup, drippings and the next 5 ingredients, and cook 1 hour on high. Serve on buns. Prep time: 15 minutes; cook time: 9 hours.

**Jody Hetrick  
Reedsville**

### Ham and Swiss Sandwich

1 tube (11-oz.) refriger-  
ated French bread  
6 ounces thinly sliced  
deli ham  
6 green onions, sliced  
8 strips cooked and  
crumbled bacon

1 1/2 cups 6-oz.) shred-  
ded Swiss cheese  
Unroll dough on a  
greased baking sheet.

Place ham over dough to within 1/2 inch of edges.

Sprinkle evenly with onions, bacon and cheese. Roll up jellyroll style, starting with long side. Pinch seams to seal and tuck ends under. Place seam side down on baking sheet.

With a sharp knife, cut several 1/4-inch deep slits on top of loaf. Bake at 350 degrees for 26 to 30 minutes. Cool before slicing. Serve warm. Makes 6 to 8 servings.

**Olivia Ziviello  
Belleville**



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