



Ham It Up Crescent Rolls

- 1 (8 ounce) package of crescent roll dough
- 8 slices deli ham
- 4 teaspoons Dijon mustard
- 1 cup shredded swiss or cheddar cheese
- 2 tablespoons sesame seeds

1. **Clean and sanitize your kitchen work surface.** Unroll the crescent roll dough onto your kitchen work surface. Firmly press diagonal perforations to seal and separate into 4 long rectangles.
2. Place 2 deli ham slices on each of the rectangles. **Be sure to wash your hands after handling the ham.**
3. Spread 1 teaspoon of Dijon mustard on each rectangle and sprinkle with 1/4 cup of swiss or cheddar cheese .
4. Starting at the shortest side, roll up each rectangle, press and seal. Coat each roll with sesame seeds.



5. Cut each of the 4 rolls into 5 slices forming 20 slices. Place cut side down on an ungreased cookie sheet.
6. Preheat oven to 375°F. Bake the rolls in the preheated oven for 15-20 minutes. **After 15 minutes insert the cooking thermometer into the center of your largest roll. Continue baking until the internal temperature reaches 140°F and the crescent is golden brown.**
7. **If you are not serving right away, set the oven to a temperature that will keep the crescent rolls internal temperature above 140°F.** Keep the crescent rolls in the oven until it is time to eat.



Additional Food Safety Notes Related To This Recipe

- Always start and finish with a clean work area by washing cutting boards, dishes, countertops, and cooking utensils with hot soapy water.
- Older adults, people with weakened immune systems, and people with chronic illnesses should not eat deli or luncheon meats cold without reheating until steaming hot.
- If purchased before the expiration date, an unopened package of deli or luncheon meat has a recommended storage time of 2 weeks in the refrigerator. After 2 weeks the deli or luncheon meat should be thrown into the garbage. An opened package only has a recommended storage time of 3-5 days in the refrigerator. Be sure you seal the package tightly after opening.
- When storing in the refrigerator, place deli or luncheon meats on a separate shelf or in a refrigerator bin away from raw meat, poultry, and seafood.
- Follow the 2 hour rule. The 2 hour rule states that refrigerated or cooked foods left in the danger zone for longer than 2 hours when the air temperature is 40-80°F must be thrown into the trash. If the air temperature is above 90°F, the food must be thrown into the trash after 1 hour.
- When storing leftovers, divide into small portions and place into a clean, airtight storage container. Do not forget to label the container with the name and date.

Recipe Source

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