



HAM AND SWISS ROLLS

- 3 Tablespoons Butter
- 3 Tablespoons Flour
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1 1/2 Cups Milk
- 1 Egg Yolk
- 1/2 Cup Grated Swiss Cheese
- 1/2 Cup Diced Swiss Cheese
- 6 Slices Thick Cut Ham
- 1 Bunch Asparagus Spears
- 8 Ounces Seasoned Tomato Sauce
- 1/4 Cup Heavy Cream

DIRECTIONS

1. In a saucepan melt the butter.
2. Stir in the flour, salt and pepper.
3. Gradually add the milk, stirring constantly until the sauce thickens.
4. Remove from heat and beat in egg yolk and grated cheese.
5. Let cool slightly and stir in diced cheese.
6. Spread some of the sauce generously over each ham slice.
7. Top with asparagus.
8. Roll up and skewer to keep edges in place.
9. Pour the tomato sauce in a greased casserole dish.
10. Lay ham rolls into sauce.
11. Stir the heavy cream into the remaining cheese sauce and pour over the ham rolls.
12. Bake in a 375 degree oven for 15 minutes.
13. Place under broiler for a few minutes to brown the top.