



\$1,000 HAMWICHES

- 1 Package Active Dry Yeast
- 1/4 Cup Lukewarm Water
- 1 Egg, Beaten
- 1/2 Cup Lukewarm Tomato Juice
- 1 Tablespoon Brown Sugar
- 3 Tablespoons Homogenized Spry or Other Shortening
- 1 1/2 Teaspoons Celery Salt
- 1 Tablespoon Grated Onion
- 2 1/2 Cups Sifted Enriched Flour
- 12 Slices Boiled Ham

DIRECTIONS

1. Dissolve yeast in warm water.
2. Combine egg, tomato juice, brown sugar, spry, celery salt, onion and dissolved yeast.
3. Gradually add flour, beating well after each addition.
4. Grease top and cover.
5. Let rise in a warm place until doubled in bulk, about 1 hour.
6. Divide dough in half.
7. Roll each half on a floured board, into a 9 inch circle.
8. Cut each circle into 6 wedges.
9. Place ham slices on wedges.
10. Roll up each wedge, starting at the wide end and rolling to the point.
11. Place on a greased baking sheet, point side down.
12. Let rise in a warm place until light, about 1 hour.
13. Bake in a 400 degree oven for 20 to 25 minutes. Serve Warm.