

CHIPPED CHOPPED HAM SANDWICHES Serves 8

"Growing up in Pittsburgh, this sweet-salty sandwich was a lunchtime favorite, both at home and in the school cafeteria."

Kendra Johnson, Leetsdale, Pa.

We prefer hearty kaiser or bulkie rolls to soft hamburger buns here because they soak up the sauce without becoming soggy.

- 8 kaiser rolls, split**
- 2 pounds thinly shaved low-sodium boiled deli ham**
- ½ cup plus 2 tablespoons cider vinegar**
- ½ cup tomato paste**
- ½ cup ketchup**
- ¼ cup light brown sugar**
- 2 tablespoons yellow mustard**
- 2 teaspoons onion powder**
- ½ teaspoon cayenne pepper**
- 8 slices American cheese (8 ounces)**

1. Adjust oven rack to middle position and heat oven to 375 degrees. Line rimmed baking sheet with parchment paper. Arrange roll bottoms on prepared sheet.

2. Separate layers of ham as much as possible. Whisk vinegar, tomato paste,



ketchup, sugar, mustard, onion powder, and cayenne together in Dutch oven until smooth. Bring sauce to simmer over medium heat. Add ham and cook until heated through, about 5 minutes, tossing to coat with sauce.

3. Divide ham among roll bottoms, then top each with 1 slice cheese and roll top. Cover pan with aluminum foil and bake until cheese is melted, about 5 minutes. Serve.