

## **OPEN-FACE HAM, CHEDDAR, AND APPLE BUTTER SANDWICHES**

3 ciabatta rolls, halved horizontally, or 6 1/2-inch-thick slices country-style bread

2 tablespoons olive oil

6 tablespoons GOOD EATS apple butter

4 tablespoons Dijon mustard

1 1/4 pounds Black Forest ham, thinly sliced

12 ounces extra-sharp white cheddar cheese, sliced

1 bunch fresh chives, chopped

Brush cut side of ciabatta rolls with oil. Place rolls, cut side up, on baking sheet. Broil until rolls begin to brown around edges, about 2 minutes. Spread apple butter and mustard on each roll half. Top with ham, then cheese. Broil until cheese melts and begins to brown in spots, about 2 minutes. Sprinkle with chives and serve.