

INGREDIENTS FOR 6-8 SERVINGS

1 Package Franz® Hawaiian Rolls, Halved

½ to ¾ Cup Mayonnaise

6 Slices Oven Roasted Turkey Breast

6 Slices Deli Ham

10 Slices Swiss Cheese

12 Slices Cooked Bacon

½ Cup Salted Butter

1 Small Shallot, Minced

2 Tablespoons Brown Sugar

2 Teaspoons Worcestershire Sauce

1 Clove Garlic, Minced



Viognier



Belgian Ale



PREPARATION

Preheat oven to 350°.

Remove rolls from packaging and slice all together using a bread knife so all rolls stay connected. Layer both the top and bottom rolls with mayonnaise. Lay the sliced meats and add the cheese and bacon. Top with the top buns, and place in a 13 x 9 baking pan.

In a small sauce pan on medium heat, add the butter and shallot cooking for 2 minutes or until the shallot begins to soften. Whisk in the brown sugar, Worcestershire and garlic; cook another minute or until the brown sugar dissolves.

Pour the butter sauce over the buns, and cover with aluminum foil and bake for 25 minutes. Remove foil and bake an additional 5 minutes or until cheese melts.