

Stuffed Ham Rolls

2 cups seasoned stuffing croutons
1/2 cup boiling water
2 teaspoons plus 2 teaspoons butter or margarine, divided
8 fully cooked ham slices (1/8 inch thick)
8 slices Swiss cheese
1 egg, beaten
1 teaspoon water
1/2 cup dry bread crumbs

In a bowl, combine stuffing, boiling water and 2 teaspoons butter. Cover and let stand for 5 minutes. Top each ham slice with a cheese slice. Place 1/4 cup stuffing off-center over cheese. Roll up and secure with a toothpick. Combine egg and water. Roll ham rolls in egg mixture, then in bread crumbs. In a large skillet, saute ham rolls in remaining butter for 4-5 minutes or until golden brown, turning once. Discard toothpicks. Yield: 4 servings.