



Ham & Swiss Bundt Bread

total time: 50 min | servings: 10 | \$1.45 per serving*

INGREDIENTS

- 2 15.3 - ounce cans large buttermilk biscuits
- 2 tablespoons olive oil
- 1/4 cup shredded Parmesan cheese
- 2 teaspoons Italian seasoning
- 2 cups shredded Swiss cheese
- 2 cups diced Bar-S Deli Ham

SAUCE

- 1/2 cup mayonnaise
- 1/4 cup honey Dijon mustard
- 1 teaspoon coarse grain mustard
- 1 teaspoon honey
- 1/2 teaspoon salt

GET COOKING

1. Preheat oven to 350 F. Spray a Bundt pan with non-stick cooking spray. Cut each biscuit (dough) in fourths. In a large Ziploc bag, add 2 tablespoons olive oil, 2 teaspoons Italian Seasoning, and 1/4 cup shredded parmesan cheese. Add 1/3 of the biscuit pieces and shake in bag until coated. Then layer the bottom of the Bundt pan with the pieces of biscuit dough.
2. Sprinkle 1/3 of the diced Bar-S Deli Ham and shredded Swiss cheese over the first layer of dough.
3. Repeat twice so there are 3 layers of this combination (biscuit dough, diced ham, shredded cheese). The last layer on top of the Bundt bread should be ham and swiss.
4. Bake uncovered for 35-40 minutes at 350 F or until golden brown on top.
5. Allow bread to rest for a few minutes, then turn it over onto a serving plate.
6. In a bowl combine mayonnaise, mustards, honey and salt and whisk into a creamy dipping sauce.