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## *Cuban Toasties*

Recipe courtesy of Rachael Ray

**MAKES ABOUT 20 TOASTIES**

**PREP TIME 30 min; COOK TIME 10 min**

1½ ounces boiled deli ham slices, finely chopped (1/3 cup)

3 ounces shredded Swiss cheese (¾ cup)

1/3 cup mayonnaise

1/2 small onion, finely chopped

1½ teaspoons chili sauce

1 teaspoon yellow mustard

1 baguette, cut into 1/3-inch-thick slices, or 5 slices of white sandwich bread, quartered

2 to 3 crisp dill pickles, thinly sliced

1. Preheat the oven to 500°. In a small bowl, stir together the ham, cheese, mayonnaise, onion, chili sauce and mustard.
2. Arrange the bread slices on a foil-lined baking sheet. Place 2 pickle slices on each slice of bread, then spread about 1 tablespoon of the ham mixture on top. Bake the toasties for 8 to 10 minutes, until golden and bubbly. Cool for a few minutes before serving.