

Irresistible Ham and Cheese Sticks with Buttery Glaze - Easy Appetizer Recipe

Ham and Cheese Sticks (Baked Crescent Roll Style)



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 tubes crescent dough sheets (unperforated preferred)
1 lb. deli-sliced ham
8 cheddar cheese sticks (or string cheese)
... cup butter, melted
1 tsp Worcestershire sauce
‰ Tbsp Dijon mustard
‰ Tbsp dried minced onion (or onion powder)
‰ Tbsp poppy seeds

DIRECTIONS

1. Preheat the : Oven: Set to 350°F (175°C). Line a baking sheet with parchment or lightly grease it.
2. Prepare the : Dough: Unroll each crescent dough sheet and cut into 4 equal rectangles (8 total).
3. Assemble: Place 2 slices of ham on each dough rectangle. Top with a cheese stick. Fold in the ends, roll up, and pinch to seal.
4. Arrange on : Sheet: Place seam-side down on the baking sheet, spacing evenly.
5. Make the : Glaze: Mix melted butter, Worcestershire, Dijon, minced onion, and poppy seeds in a small bowl.
6. Brush and : Bake: Generously brush each roll with the butter glaze. Bake for 12-15 minutes or until golden brown.
7. Serve: Best enjoyed warm, right out of the oven.

SWAPS & NOTES

Cheese : Swap cheddar sticks with mozzarella, Colby-Jack, or Swiss for variety.

Ham : Use honey ham, Black Forest, or even leftover baked ham.

Sesame seeds or Italian seasoning can work just as well.

Dough Tip : If you only have perforated crescent rolls, press the seams together before cutting.

TIPS FOR SUCCESS

Seal well to prevent cheese leakage during baking.

Don't skip the glaze -it adds rich flavor and golden color.

Use a metal baking sheet instead of glass.

