

Ritz Cracker Party Sandwiches: The Ultimate Bite-Sized Snack

quick, easy, and crowd-pleasing appetizer



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10 min

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INGREDIENTS

- 1 box Ritz crackers
- $\frac{1}{2}$ cup cream cheese (or flavored cheese spread)
- $\frac{1}{4}$ cup deli ham or turkey, thinly sliced
- $\frac{1}{4}$ cup shredded cheddar or Swiss cheese
- 2 tablespoons honey mustard (optional)
- 2 tablespoons mayonnaise (optional)
- $\frac{1}{4}$ cup crispy bacon bits (optional, for extra flavor)

How to Make Ritz Cracker Party Sandwiches:

1. Prepare the Spread:

2. Assemble the Sandwiches:

Spread a small amount of the cheese mixture onto a Ritz cracker.

Add a slice of ham or turkey and a pinch of shredded cheese.

Top with another Ritz cracker to make a sandwich.

Repeat with the remaining ingredients.

3. Serve and Enjoy:

My Best Tips for the Perfect Party Sandwiches:

Use flavored spreads - Try adding ranch seasoning, garlic powder, or a spicy kick.

Add a crunch - A thin slice of pickle or cucumber adds texture.

Make them sweet & salty - Swap the cheese for peanut butter and jelly.

Make them ahead - Assemble and refrigerate for up to 4 hours before serving.

What to Serve with Ritz Cracker Party Sandwiches:

Veggie sticks and dip - A fresh and healthy contrast.

Cheese and fruit platter - A balanced party snack.

Mini skewers with olives and pickles - For extra variety.

Chips or pretzels - A great crunchy side.

FAQs:

DIRECTIONS

1. Prepare the Spread: In a small bowl, mix cream cheese, honey mustard, and mayonnaise until smooth.
2. Assemble the Sandwiches: Spread a small amount of the cheese mixture onto a Ritz cracker.
3. Add a slice of ham or turkey and a pinch of shredded cheese.
4. Top with another : Ritz cracker to make a sandwich.
5. Repeat with the remaining ingredients.
6. Serve and Enjoy: Arrange the sandwiches on a serving platter and enjoy immediately.
7. My Best Tips for the Perfect Party Sandwiches: Use flavored spreads - Try adding ranch seasoning, garlic powder, or a spicy kick.
8. Add a crunch - A thin slice of pickle or cucumber adds texture.
9. Make them sweet & salty - Swap the cheese for peanut butter and jelly.
10. Make them ahead - Assemble and refrigerate for up to 4 hours before serving.
11. What to Serve with Ritz Cracker Party Sandwiches: These little sandwiches pair perfectly with:
12. Veggie sticks and dip - A fresh and healthy contrast.
13. Cheese and fruit platter - A balanced party snack.
14. Mini skewers with olives and pickles - For extra variety.
15. Chips or pretzels - A great crunchy side.
16. FAQs: Can I make these sandwiches ahead of time?Yes! Just store them in an airtight container in the fridge for up to 4 hours to keep the crackers crisp.

17. Can I use other types of crackers? Absolutely! Club crackers or butter crackers work well too.
18. How do I make them extra cheesy? Add a slice of cheddar, Swiss, or pepper jack cheese to each sandwich.
19. These : Ritz Cracker Party Sandwiches are easy, fun, and perfect for any gathering. Whether you're making them for a holiday party, game night, or just a snack, they're sure to disappear fast!
20. Give them a try and let me know how they turn out!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ritz-cracker-party-sandwiches-the-ultimate-bite-sized-snack/>