

Ritz Party Sandwiches: Easy Baked Ham & Swiss Bites

(about 1 sleeve plus a few from another, depending on brand)



OVEN
350°F

TIME
10-12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

48 Ritz crackers (about 1 sleeve plus a few from another, depending on brand)
8 slices deli ham (thinly sliced, such as Black Forest or honey ham)
8 slices Swiss cheese (or your favorite mild cheese)
4 oz cream cheese, softened (half of an 8 oz block)
4 tablespoons unsalted butter, melted
2 teaspoons Dijon mustard
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic powder
1/2 teaspoon dried minced onion
Optional: Green onion pieces or fresh chives, chopped (for garnish/extra flavor)

Swaps and Notes:

Ritz Crackers: The buttery, flaky nature of Ritz crackers is key here, but other similar buttery crackers could work in a pinch.

Deli Ham: Any thinly sliced deli ham works well. Turkey, roast beef, or even pepperoni could offer variations.

Swiss Cheese: Swiss cheese melts beautifully and has a mild, nutty flavor that complements the ham. Provolone, Muenster, or mild cheddar would also be delicious.

Cream Cheese: Ensure your cream cheese is softened to room temperature for a smooth sauce. Full-fat cream cheese works best.

Butter: Unsalted butter is preferred to control the overall saltiness.

Dijon Mustard: Adds a tangy, sharp note that balances the richness. Yellow mustard could be substituted but will have a different flavor.

Worcestershire Sauce: Adds a crucial layer of savory, umami depth. Don't skip it!

Garlic Powder/Dried Minced Onion: These add great savory flavor without adding excess moisture. Onion powder can be substituted for dried minced onion.

Optional Fresh Herbs: Green onion or chives add a fresh, pungent bite and color.

DIRECTIONS

1. Making these addictive : Ritz Party Sandwiches is incredibly quick and easy.
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Arrange : Bottom Crackers: Arrange half of the Ritz crackers (24 crackers) in a single layer in a 9x13-inch baking dish, placing them flat side down.
4. Add : Ham: Take each slice of deli ham and rip it into small strips or pieces. Fold the ham strips and place a small portion on top of each cracker. You want enough to cover the cracker loosely.
5. Add : Cheese & Top Crackers: Slice the Swiss cheese into roughly 1-inch square pieces. Place one cheese piece on top of each ham-topped cracker. Then, cover each with another Ritz cracker to form mini sandwiches. You'll now have 24 assembled mini cracker sandwiches in your dish.
6. Make the : Drizzle: In a small bowl, combine the 4 tablespoons of melted butter, 2 teaspoons Dijon mustard, 1 teaspoon Worcestershire sauce, 4 oz softened cream cheese, and 1/2 teaspoon garlic powder. Whisk vigorously until the mixture is smooth and well combined. If using, stir in the optional chopped chives & green onion now. Drizzle this savory, creamy mixture evenly over all the cracker sandwiches in the baking dish.
7. Add : Final Seasoning: Evenly sprinkle the 1/2 teaspoon of dried minced onion over the tops of all the cracker sandwiches.
8. Bake: Place the baking dish in the preheated oven. Bake until the cheese is beautifully melted and bubbly, and the tops of the crackers are golden brown,

about 10-12 minutes. Keep an eye on them in the last few minutes to prevent burning.

9. **Serve:** Remove from the oven and let them cool for just a minute or two (the cheese will be hot!). Serve warm and watch them disappear!

SWAPS & NOTES

Ritz Crackers: The buttery, flaky nature of Ritz crackers is key here, but other similar buttery crackers could work in a pinch.

Deli Ham: Any thinly sliced deli ham works well.

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

Original recipe: <https://chefmaniac.com/ritz-party-sandwiches-easy-baked-ham-swiss-bites/>

Turkey, roast beef, or even pepperoni could offer variations.

Swiss Cheese: Swiss cheese melts beautifully and has a mild, nutty flavor that complements the ham.