

The Ultimate Easy Hot Ham and Cheese Sandwich Recipe

The Ultimate Comfort: My Go-To Easy Hot Ham and Cheese Sandwich



OVEN
375°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Bread (8 slices): I prefer a sturdy white bread, sourdough, or Italian loaf.

Deli Ham (8 oz): Thinly sliced Black Forest or honey ham works best for layering.

Cheese (4-6 oz): Swiss is the classic choice, but Sharp Cheddar or Provolone are excellent alternatives.

Butter (4 tbsp): Softened to room temperature for easy spreading.

Dijon Mustard (1-2 tbsp): Adds that necessary "zing."

Mayonnaise (1 tbsp - Optional): For extra interior moisture and richness.

Garlic Powder (1 tsp): The secret to the savory crust.

Onion Powder (1 tsp): Adds depth to the seasoning.

Paprika (½ tsp): For color and a hint of smokiness.

Black Pepper (Pinch): To balance the flavors.

DIRECTIONS

- 1. Prepare the Foundation:** Lay your bread slices out on a clean surface. Spread a thin layer of softened butter on one side of every slice-this will be the side that touches the pan or baking sheet. Flip the slices over and spread the inside with Dijon mustard (and mayo, if you're using it).
- 2. Layer the Flavor:** On four of the slices (the mustard side), layer your deli ham. I like to "fold" the ham slices rather than laying them flat; it creates air pockets that help the heat circulate. Top the ham generously with your cheese of choice. Close the sandwiches with the remaining bread, ensuring the buttered sides are facing outward.
- 3. Season the Crust:** In a small ramekin, whisk together the garlic powder, onion powder, paprika, and black pepper. Sprinkle this mixture evenly over the buttered exterior of each sandwich. This is what takes the flavor from "good" to "restaurant quality."
- 4. Choose Your Cooking Method:** **Skillet Method:** Heat a large non-stick skillet over medium heat. Place the sandwiches in and cook for 3-4 minutes per side. Use a spatula to press down gently-this helps the cheese fuse the ham and bread together.
- 5. Oven : Method:** Preheat your oven to 375°F. Place the sandwiches on a baking sheet and bake for about 8-10 minutes per side. This is the best method if you are making a large batch!
- 6. The Final Touch:** Once the bread is golden brown and the cheese is visibly bubbling at the edges, remove from heat. Let them sit for just one minute before slicing-this prevents the cheese from sliding out.

SWAPS & NOTES

The Bread: If you want a sweeter vibe, try using Hawaiian rolls to make sliders.

If you're doing that, you'll definitely want to see my recipe for easy cheesy chicken sliders with marinara for more inspiration.

The Cheese: Don't feel limited to Swiss!

A mixture of Mozzarella and Gruyère creates an incredible "cheese pull." The Spice: If you like heat, add a few pickled jalapeños inside the sandwich.

TIPS FOR SUCCESS

Low and Slow: Don't crank the heat to high.

You want the bread to toast at the same rate the cheese melts.

High heat will give you burnt bread and cold cheese.

Room Temp Ingredients: If your ham and cheese are straight from the fridge, let them sit out for 10 minutes before assembling so they reach the melting point faster.

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

Original recipe: <https://chefmaniac.com/the-ultimate-easy-hot-ham-and-cheese-sandwich-recipe/>