

Ritz Party Sandwiches Recipe for an Easy Crowd-Pleasing Appetizer

1 teaspoon Worcestershire sauce



Ritz Cracker Party Sandwiches

OVEN
350°F

TIME
10 to 12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

48 Ritz crackers
8 slices deli ham
8 slices Swiss cheese
4 ounces cream cheese
4 tablespoons melted butter
2 teaspoons Dijon mustard
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic powder
1/2 teaspoon dried minced onion
Optional: green onion pieces or chives

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C).
2. Arrange the crackers: Place half of the Ritz crackers in a 9x13-inch baking dish, flat side down.
3. Add the ham: Tear the ham slices into small strips, fold them, and place a portion on each cracker.
4. Add the cheese: Cut the Swiss cheese into small 1-inch pieces and place one piece on top of each ham-covered cracker.
5. Make the sandwiches: Top each one with another Ritz cracker to form mini sandwiches.
6. Mix the topping: In a small bowl, combine the melted butter, Dijon mustard, Worcestershire sauce, cream cheese, and garlic powder. If using chives or green onion, stir them in here.
7. Add the topping: Drizzle the butter mixture evenly over the cracker sandwiches.
8. Finish with onion: Sprinkle the dried minced onion evenly over the tops.
9. Bake: Bake for 10 to 12 minutes, or until the cheese is melted and the tops are lightly golden.
10. Serve: Serve warm for the best flavor and texture.

SWAPS & NOTES

Swiss cheese gives these sandwiches a classic deli-style flavor, but provolone or cheddar can work too if that is what you have on hand.

Deli ham is convenient and easy to layer, but a leftover

holiday ham chopped into small pieces would also be delicious here.

The cream cheese in the topping makes the baked sandwiches a little richer and helps everything cling nicely to the crackers.

Let it soften slightly first so it mixes more easily with the butter.

TIPS FOR SUCCESS

Use softened cream cheese so it blends more smoothly with the melted butter and seasonings.

That makes the topping easier to drizzle evenly.

Do not overfill the crackers with ham and cheese.

Keeping the layers modest helps the sandwiches stay neat and easy to pick up.

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

Original recipe: <https://chefmaniac.com/ritz-party-sandwiches-recipe-for-an-easy-crowd-pleasing-appetizer/>