

Hot Ham Rolls

6 frankfurter rolls $1\frac{1}{2}$ c. milk 3 T. butter
1 T. prepared mustard $\frac{1}{4}$ c. chopped celery
 $1\frac{1}{2}$ c. diced cooked ham $\frac{1}{3}$ c. chopped cucumber
salt 2 T. chopped onion dash of pepper
3 T. flour

Heat the rolls in the top of a double boiler over boiling water while preparing the sauce. Melt butter in the top of a double boiler; add celery, cucumber, and onion and cook until tender. Place over boiling water, add the flour and stir until well blended. Gradually pour in the milk and cook, stirring constantly until the mixture thickens. Add the mustard and the ham and season to taste with salt and pepper (over)

Split the hot rolls, place on a serving platter and fill with the hot ham mixture. Serve with sliced tomatoes and pickles.

Serves 6 370 cal. per serving