



## Sweet potato and country ham sliders

### Ingredients:

- 1 cup molasses
- 1/2 cup spicy brown mustard
- 2 cups all-purpose flour
- 1 tablespoon firmly packed brown sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/8 teaspoon ground ginger
- 1/8 teaspoon ground red pepper
- 6 tablespoons cold butter, cut into small pieces
- 1 (14-ounce) can sweet potatoes in syrup, drained well and mashed (not candied yams)
- 5 to 7 tablespoons whole milk
- 1 tablespoon butter, melted
- 1 (10-ounce) package sliced country ham, cooked according to package directions (see note)

### Instructions:

1. In a small bowl, combine molasses and mustard. Cover and refrigerate.
2. Preheat oven to 400°. Line a baking sheet with parchment paper. Set aside.
3. In a large bowl, combine flour, brown sugar, baking powder, salt, ginger, and red pepper. With a pastry blender, cut in butter until mixture resembles coarse meal. In a small bowl, combine sweet potatoes and 5 tablespoons milk; add potato mixture to flour mixture, stirring just until moist. Add more milk if necessary.
4. Turn dough out onto a lightly floured surface. Knead gently 4 or 5 times. (Dough will be sticky.) Roll dough to 3/4-inch thickness; cut with a 2 1/2-inch round biscuit cutter. Reroll and cut scraps. Place biscuits on prepared baking sheet.
5. Bake until bottom edges are just golden brown, 15 to 17 minutes. Brush with melted butter. Remove from pan, and let cool on wire racks.
6. Cut ham into 10 pieces. Split biscuits; spread with desired amount of molasses mixture, and top with ham.

Note: To cook country ham, soak in warm water for 5 to 10 minutes. Do this at home, and transport to the game in a container on ice. Grill before serving.

**Serving Size:** 10 servings

**Cook Time:** 30 minutes