



## Castle Wood Reserve Goes Back to Home Recipes

### Club Slider

6 Servings (Serving equals 2 sliders)

Prep time: 10 minutes

Total time: 10 minutes

12 ea. Hawaiian rolls, cut in half

12 oz. of deli sliced Castle Wood Reserve Smoked Honey Turkey

12 oz. of deli sliced Castle Wood Reserve Honey Ham

3 slices of cooked bacon, each cut into quarters to make 12 pieces

¼ cup of ranch dressing

¾ cup shredded lettuce

1. Remove Hawaiian rolls from the package, saving the cardboard insert and plastic packaging. Place on a clean worksurface or cutting board. **Do not separate** the rolls at this time.
2. Keeping the rolls together, use a serrated knife to cut through the center of the rolls, trying to keep them together while doing so.
3. Working with the bottom portion of the rolls, spread ranch dressing over all of the rolls. Next spread the shredded lettuce covering all the rolls.
4. Next place the turkey on top of the shredded lettuce making sure to cover the entire surface. Top the turkey with the ham in the same fashion.
5. Place the bacon slices on top of the ham making sure that each slider receives one piece of bacon.
6. Top with the cut top rolls. Once the sliders are assembled, use a serrated knife to cut in between each connected roll to create a slider.
7. Serve with your favorite side.

**Time Saver Tip:** using the cardboard insert and plastic packaging, sliders can be assembled ahead of time and then placed back into the cardboard insert and plastic packaging to keep fresh for the remainder of the week. If making for the week, leave the shredded lettuce and ranch dressing off until ready to eat. This will keep them from getting soggy and shredded lettuce from browning. Also, by keeping the Hawaiian rolls together and not separating, it saves time when assembling and the sliders can be cut when ready to eat.



## Roast Beef Cheeseburger Slider

6 Servings (Serving equals 2 sliders)

Prep time: 10 minutes  
Total time: 10 minutes

12 ea. Hawaiian rolls, cut in half  
12 oz. of deli sliced Castle Wood Reserve Angus Seasoned Roast Beef  
4 slices of American cheese  
24 ea. pickle slices  
¼ cup of ketchup  
¼ cup of mustard

1. Remove Hawaiian rolls from the package, saving the cardboard insert and plastic packaging. Place on a clean worksurface or cutting board. **Do not separate** the rolls at this time.
2. Keeping the rolls together, use a serrated knife to cut through the center of the rolls, trying to keep them together while doing so.
3. Working with the bottom portion of the rolls, spread ketchup and then mustard over all of the rolls. Next spread the pickle slices covering all the rolls.
4. Top pickles with the roast beef making sure to cover the entire surface. Top the turkey with the cheese in the same fashion.
5. Top with the cut top rolls. Once the sliders are assembled, use a serrated knife to cut in between each connected roll to create a slider. Place two sliders in the microwave on a small paper plate for 20 seconds to heat the roast beef and melt the cheese.
6. Serve with your favorite side.

**Time Saver Tip:** Using the cardboard insert and plastic packaging, sliders can be assembled ahead of time and placed back into the cardboard insert and plastic packaging to keep fresh for the remainder of the week. If making for the week, leave the pickles, ketchup and mustard off until ready to eat. This will keep them from getting soggy. Also, by keeping the Hawaiian rolls together and not separating, it saves time when assembling and the sliders can be cut when ready to eat.



## Monte Cristo Rollup

4 Servings

Prep time: 10 minutes

Total time: 20 minutes

8 oz. of deli sliced Castle Wood Reserve Oven Roasted Turkey

8 oz. of deli sliced Castle Wood Reserve Virginia Ham

8 ea. sliced Swiss cheese

4 ea. 10" flour or wheat tortillas, or thin flatbread

8 tbsp. strawberry jam

2 tbsp. unsalted butter

Powdered sugar as needed

1. Microwave wraps for approximately 20 seconds until warm and pliable.
2. Lay out wraps and cover each with 2 oz. (W) of oven roasted turkey, making sure to go out to the edges as far as possible. Repeat this process using 2 oz. (W) of Virginia ham.
3. Next top with two slices of Swiss cheese placing the cheese down the center and overlapping the slices. Spread 2 Tbsp. of strawberry jam over the center of the cheese.
4. Fold the ends of the wrap in and then roll tightly.
5. Cut into 6 equal sections.
6. Place butter into a small pan or griddle over medium heat. Once the butter is melted, place the cut pieces, cut side down into the pan. Cook for approximately two to three minutes until the tortilla begins to crisp and brown and the cheese begins to melt. Flip over and cook for an additional two to three minutes.
7. Place the cooked sections on a plate, sprinkle with powdered sugar and serve immediately.

**Time Saver Tip:** Rollups can be made ahead of time for the entire week. If making for the entire week, do not cut the rollups once made and wrap tightly with plastic wrap. If making ahead of time, build with all ingredients except the strawberry jam. The jam can be added just prior to eating or heating up. Just unroll the pre-made rollup and add the jam, then roll back up and cook according to the instructions. Please note that these may be served hot or cold.



## Ranch Chicken Club Rollup

4 Servings

Prep time: 10 minutes

Total time: 20 minutes

8 oz. of deli sliced Castle Wood Reserve Oven Roasted Chicken

8 oz. of deli sliced Castle Wood Reserve Honey Ham

4 slices of cooked bacon

4 ea. 10" flour or wheat tortillas, or thin flatbread

¼ cup of ranch dressing

1 cup shredded lettuce

1. Microwave wraps for approximately 20 seconds until warm and pliable.
2. Lay out wraps and cover each with 2 oz. (W) of oven roasted chicken, making sure to go out to the edges as far as possible. Repeat this process using 2 oz. (W) of honey ham.
3. Next top with one slice of bacon. Place ¼ cup of shredded lettuce on top of the bacon. Drizzle or squeeze 1 tbs. of ranch dressing on top of the shredded lettuce.
4. Fold the ends of the wrap in and then roll tightly.
5. Cut into 6 equal sections.
6. Place the sections on a plate and serve immediately.

**Time Saver Tip:** Rollups can be made ahead of time for the entire week. If making for the entire week, do not cut the rollups once made and wrap tightly with plastic wrap. If making ahead of time, build with all ingredients except the ranch dressing. The ranch can be added just prior to eating. Just unroll pre-made rollup and add the ranch, then roll back up and cook according to the instructions.



## Older Kid's Lunches (Heat Required)

### Waffle Toasted Ham & Cheese

4 Servings

Prep time: 5 minutes

Total time: 10 minutes

12 oz. of deli sliced Castle Wood Reserve Honey Ham  
8 slices of American cheese  
1 ea. Granny Smith or Honeycrisp apple, core removed, thinly sliced  
1 tbsp. of fresh squeezed lemon juice  
1 cup cold water  
8 slices of quality wheat bread  
¼ cup unsalted butter, melted

1. Prior to assembling, prepare the apples by removing the core and stem. Once removed, thinly slice the apple. Combine 1 tbsp. of lemon juice and 1 cup of cold water. Place the slices of apple into the lemon water. This will keep the apples from turning brown. Set aside until needed.
2. Pre-heat waffle iron.
3. Place the wheat bread on a clean worksurface or cutting board.
4. Place slices of American cheese on each slice of bread.
5. On 4 slices of bread, place 3 oz. (W) of honey ham on top of the American cheese.
6. Drain and rinse the soaked apples and evenly distribute the apple slices over the top of ham.
7. Top with the other four slices of bread with cheese to close the sandwich.
8. Melt the butter in the microwave and brush melted butter on both slices of bread.
9. Place the assembled sandwich into the waffle iron. Slowly press and close the waffle iron and cook for approximately three to four minutes.
10. Remove and cut into four equal pieces, plate and serve immediately. Serve with honey mustard for dipping.

**Time Saver Tip:** These can be made ahead of time for the entire week. If making for the entire week, do not add the apples. However, apples can be cut ahead of time and left in the water for a maximum of two days before draining. If made for the entire week, assemble then either wrap with plastic wrap or place in a sandwich bag. You can place in the refrigerator or into the freezer. If placed in the freezer, pull out the morning of cooking to allow to thaw. Add the apples prior to cooking.



## **Pizza Melt**

4 Servings

Prep time: 10 minutes

Total time: 20 minutes

12 oz. of deli sliced Castle Wood Reserve Honey Ham

2 cups shredded mozzarella cheese

1 cup jarred marinara sauce

1 tsp. Italian seasoning

8 slices Ciabatta, Focaccia or sliced Italian loaf bread

Butter- as needed

1. Preheat griddle to 350°F.
2. Place the bread on a clean worksurface or cutting board. Top each slice of bread with  $\frac{1}{4}$  cup shredded mozzarella. Place 3 oz. (W) on four of the slices of bread.
3. Top ham with  $\frac{1}{4}$  cup of marinara and sprinkle  $\frac{1}{4}$  tsp. of Italian seasoning on top of the marinara.
4. Pour melted butter on the heated griddle. Place slices of bread with the ingredients on the griddle and allow to cook for approximately four minutes until the cheese melts.
5. Close the grilled cheese to allow cheeses to finish melting for an additional 2 minutes.
6. Remove from the griddle.
7. Cut the bread on a bias.
8. Place on a plate and serve with your favorite side dish.



## **Club Quesadilla**

4 Servings

Prep time: 10 minutes

Total time: 20 minutes

4 oz. of deli sliced Castle Wood Reserve Oven Roasted Turkey

4 oz. of deli sliced Castle Wood Reserve Virginia Ham

8 ea. 6" flour tortillas

2 cups shredded jack cheddar

8 ea. cooked bacon slices, chopped into bacon bits

¼ cup butter, melted

Honey mustard or ranch dressing for dipping, as needed

1. Set a griddle cook top to 350°F or place a sauté pan over medium heat.
2. Pour melted butter on/in griddle or pan. Place flour tortillas onto/into griddle or pan and build the quesadillas.
3. Starting with the cheese, place ¼ cup on each tortilla. Next, evenly distribute the bacon bits on four of the tortillas with cheese. Top with 1 oz. (W) each of turkey and ham on top of the bacon bits.
4. Place the other four tortillas over the top of the ham to close the quesadilla. Cook the quesadilla on both sides (approximately 2-3 minutes a side) until the cheese is melted, tortillas are golden brown in color and the meat is warmed throughout.
5. Remove quesadilla and cut into six equal pieces. Place on a plate and serve with honey mustard, ranch or even salsa.



## Snacks

### Pretzel Bites and Ham (aka Pigs as a blanket)

6 Servings (Serving is 4 pretzel bites)

Prep time: 10 minutes

Total time: 20 minutes

6 slices of Castle Wood Reserve Honey Ham, cut into 1" wide strips

1 box of soft pretzels (approximately 25 in a box)

Honey mustard or warm cheese sauce for dipping, as needed

1. Remove pretzel bites from the freezer. Preheat oven per box directions.
2. Cut ham into 1" wide strips making sure to cut end to end the longest length.
3. You do not have to use the salt for this recipe but if you would like, follow the instructions provided.
4. One at a time, lay out the ham strips then roll the pretzel bite until the ham wraps around the bite multiple times.
5. Secure ham to the pretzel bite with a toothpick.
6. Place pretzel bites wrapped in ham into the oven and cook per directions.
7. Remove pretzel bites from oven and place on a platter. Serve with honey mustard sauce or warm cheese sauce for dipping.

**Time Saver Tip:** Pretzel bites wrapped in ham can be prepped ahead of time and placed in a freezer safe plastic bag and stored in the freezer until needed. This will allow you to make ahead of time and cook however many are needed at one time. Follow same package directions.





## **Melon and Ham Skewers**

12 servings

Prep Time: 15 minutes

Total Time: 15 minutes

6 oz. of deli sliced Castle Wood Reserve Honey Ham

1 container of pre-cut cantaloupe or honeydew melon (if not available, substitute red seedless grapes). May also use whole melons and cut into 1" cubes or use a melon baller

12 ea. fresh mozzarella pearls (if pearls aren't available, purchase fresh mozzarella and cut into bite size pieces, 1/2" pieces)

Store bought cream cheese fruit dip, as needed

1. Cut ham into 1" wide strips, for 12 total strips.
2. If purchasing whole melons, properly clean and rinse the melon, cut and remove the seeds. Cut into 1" cubes or use a 1/2" to 1" melon baller.
3. Remove the fresh mozzarella pearls from the package. If using whole mozzarella, cut into bite size pieces, 1/2" pieces.
4. Starting with the ham, fold the strips over themselves and then place on a small skewer or toothpick. Next add one piece of melon and then mozzarella.
5. Serve immediately with Fruit dip or you can place the completed skewers in the refrigerator and save for later.

**Time Saver Tip:** The fruit and ham can be cut ahead of time and then stored for up to 2-3 days prior to prepping. Make sure to store in a plastic container in the refrigerator. Assembled skewers will last up to two days as well.



## **Crackers, Turkey and Cheese**

12 Servings

Prep Time: 10 minutes

Total Time: 10 minutes

6 oz. of deli sliced Castle Wood Reserve Smoked Honey Turkey

$\frac{3}{4}$  cup herb cream cheese or plain cream cheese

3 slices of white cheddar cheese, cut into quarters

12 ea. your favorite crackers

1. Cut turkey into 1" wide strips, for a total of 12 strips.
2. Spread 1 tsp. of herb/cream cheese on the crackers.
3. Top each cracker with the cheese slices, then fold and top the turkey over the cheese.
4. Serve immediately.