The Persnickety Biscuit's Banana Ham Swiss Biscuit Sandwich (aka The Best Biscuit Sandwich Ever)

http://persnicketybiscuit.com

Ingredients:

- 6 large Banana Biscuits
- 3 eggs, beaten
- ½ lb ham, diced
- 1 cup shredded good quality swiss cheese
- ¼ cup Honey Baked Ham hickory mustard (or any honey mustard)
- 4 T. butter, melted, divided into two
- ¼ tsp. onion powder
- ¼ tsp. poppy seeds

Directions:

- Heat oven to 400 degrees. Cover cookie sheet with parchment paper.
- Scramble eggs and divide into six parts. Do not overcook the eggs.
- Slice biscuits. Place bottoms of biscuits close together on parchment paper.
- Combine mustard and onion powder with 2 T. of butter.
- Spread mustard mixture on both tops and bottoms of biscuits.
- Cover bottom halves of biscuits with half of swiss cheese and all of the ham.
- Spread scrambled eggs over ham.
- Top with the remainder of the swiss cheese.
- Put tops of biscuits on top of cheese.
- Brush tops of biscuits with remaining 2 T. melted butter mixed with poppy seeds.
- Bake for 12-15 minutes or until cheese melts.
- Remove from oven and run a knife between the biscuits to make sure they are separated.
- Share them with someone you love.