



Ham & Pepper Jack Melt

- Melt

- 2 tablespoons butter, softened
- 8 slices of sourdough bread
- 4 tablespoons Sriracha mayonnaise
- 8 oz. Sliced DaBecca Uncured Maple Honey Ham
- ¼ cup sliced pickled jalapeño
- 4 slices Pepper Jack cheese

- Sriracha Mayo

- 1 tablespoon Sriracha
- 2 teaspoons lemon juice
- 1 cup mayonnaise
- ¼ teaspoon kosher salt
- ⅛ teaspoon garlic powder
- ½ teaspoon sugar

1. Sriracha Mayo: Mix all ingredients together in a small bowl. Refrigerate in an airtight container up to a week.
2. Melt: Butter one side of each piece of sourdough bread. Place 4 pieces of bread butter side down on a plate or cutting board. Spread 1 tablespoon of the Sriracha Mayo on each of the 4 pieces of bread. Cover each piece with 2 oz. of sliced ham, 1 tablespoons of pickled jalapenos, and 1 slice of Pepper Jack cheese. Top with the remaining pieces of buttered sourdough bread, buttered side up.
3. Heat a cast iron skillet or non-stick pan over medium heat. Place sandwiches in the hot pan and cook on each side until the bread is golden brown and the cheese is melty, about 2-3 minutes per side. Remove from the pan and serve warm.