

CopyCat Arby's Ham and Cheddar Melt

Ingredients

1 pound deli ham thinly sliced
1 cup Arby's sauce to taste (see below)
8 onion buns

For the Cheddar Cheese Sauce:

2 tablespoons butter
2 tablespoons flour
 $\frac{3}{4}$ cup milk or more if needed
1 to 2 cups cheddar cheese shredded by hand, not pre-packaged
salt & pepper to taste

For the Arby's Sauce:

$\frac{1}{2}$ cup ketchup
1 tablespoon apple cider vinegar
1 tablespoon brown sugar
2 tablespoons water
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ teaspoon garlic powder
 $\frac{1}{2}$ teaspoon onion powder
Frank's Red Hot Sauce to taste (optional)

Directions

In a medium-sized skillet over medium heat, cook deli ham until heated through.

Spread Arby's sauce on one side of each bun and place ham on the bun.

Spoon on cheddar cheese sauce and serve.

For the Cheese Sauce:

Melt butter in a small saucepan over medium heat. Whisk in the

flour (whisking constantly) and cook for about 1 minute forming a roux.

Pan with melted butter and flour with a whisk.

SLOWLY whisk in milk until it reaches the desired consistency.

Pan with creamy sauce and a whisk.

Remove from heat and stir in cheese. Add salt and pepper, to taste.

Pan with creamy sauce and shredded cheddar cheese and a whisk on the side.

For the Arby's Sauce:

In a small saucepan combine all the Arby's sauce ingredients.

Pan with Arby's red sauce ingredients.

Simmer over medium heat for a couple of minutes.