



Pittsburgh Ham Barbecues

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

I grew up eating these saucy sweet tangy barbecue sandwiches loaded with paperthin sliced chipped chopped ham sold at deli counters in Pittsburgh. Islays is the original and still the best chopped ham if you can find it.

Ingredients

- - ½ cup unsalted butter - 1 small onion
- finely chopped - 2 cups ketchup - ½ cup distilled white vinegar - ½ cup water - 3 tablespoons brown sugar - 2 teaspoons prepared yellow mustard - 2 tablespoons Worcestershire sauce - 1 ½ pounds chipped chopped ham - 8 kaiser rolls
- split - 1 cup pickle relish (Optional)

Instructions

1. Preheat the oven to 275 degrees F (135 degrees C). Melt butter in a large skillet over medium-high heat. Cook
2. stirring onion in butter until translucent
3. about 5 minutes. Add ketchup
4. vinegar
5. water
6. brown sugar
7. mustard
8. and Worcestershire to the skillet. Simmer about 10 minutes. Stir in ham. Cook until sauce is bubbling and ham is heated through
9. 5 to 7 minutes more. Meanwhile
10. heat kaiser rolls in the preheated oven until toasted
11. 5 to 7 minutes. Divide ham mixture among toasted kaiser rolls and top with pickle relish. Serve hot.