



Ham & Cheese Sliders



SERVINGS: 4-6

PREPPING TIME: 15 MIN

COOKING TIME: 25 MIN

*These hot Ham and Cheese Sliders come together in a snap and are easy to make for the big game!
Serve them up alongside your favorite game day snacks for a buffet that everyone will love.*

Ingredients

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| 1- 12-count package Hawaiian sweet rolls, sliced in half | 1 tablespoon poppy seeds |
| $\frac{3}{4}$ pound deli ham, thinly sliced | 2 teaspoons dried minced onion |
| $\frac{3}{4}$ pound Swiss cheese, thinly sliced | 2 teaspoons Worcestershire sauce |
| $\frac{1}{2}$ cup (1 stick) unsalted butter, melted | $\frac{1}{4}$ teaspoon salt, or to taste |
| 1 tablespoon dijon mustard | $\frac{1}{4}$ teaspoon pepper, or to taste |



Directions

1. Preheat the oven to 350 degrees F. Line a 9×13-inch pan with aluminum foil, spray with cooking spray; set aside.
2. Using a large serrated knife, slice the rolls in half so you have a 'slab' of tops and a 'slab' of bottoms; don't pull the rolls apart and slice individually because you want to keep them connected.
3. Place the bottom 'slab' of rolls in the prepared pan.
4. Evenly layer about half of the ham over the rolls, then the cheese and the remaining ham. Add the top 'slab' of rolls; set aside.
5. To a medium microwave-safe bowl, add the butter and heat on high power to melt, about 1 minute.
6. Add the mustard, poppy seeds, onion, Worcestershire sauce, salt, pepper, and whisk to combine.
7. Evenly and slowly pour the butter mixture over the rolls. Use a brush to spread the mixture over the tops. Some of the mixture will pool at the base of the rolls.
8. Cover with aluminum foil and allow rolls to stand at room temp for about 5 to 10 minutes.
9. Bake covered for about 20 minutes or until the cheese has melted.
10. Uncover and cook for about 3 to 5 minutes, or until as done as desired.
11. Slice into individual sliders and serve immediately.
12. Sliders are best warm and fresh.