

Best Hawaiian Roll Ham Sliders Ever!

These delicious little delights are great for a picnic, a party, a main dish or just a snack. They are a great “go to” recipe when asked to bring something to any gathering.

To Make this Recipe You’Il Need the following ingredients:

Ingredients

- 2 pkg Hawaiian sweet dinner rolls (12 per package)
- 1 pkg deli sandwich ham, 16 oz.
- 12 slice Swiss cheese
- 1/2 c butter, melted
- 1 Tbs poppy seeds
- 1 1/2 tsp Worcestershire sauce
- 1 1/2 tsp brown or Dijon mustard
- 1 tsp onion powder

How to Make Hawaiian Roll Ham Sliders

1. Slice top from rolls and place bottoms in baking pan.
2. Layer ham and cheese on rolls.
3. Replace tops.
4. Combine butter, poppy seeds, mustard, Worcestershire, and onion powder in a saucepan. Mix well.
5. Drizzle over rolls. Refrigerate until butter is firm or overnight.
6. Cover with foil.
7. Bake at 350° for 30 minutes or until cheese melts.
8. Uncover and cook for 2 additional minutes.
9. Serve warm or cold.

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