

Ham & Cheese Sliders

INGREDIENTS:

1 pack King's Hawaiian Rolls
1 lb black forest ham, sliced thin or shaved
1 lb Swiss Cheese, sliced thin
1/2 cup butter
3 Tbsp Sweet hot honey mustard (or Dijon)
1 tsp Worcestershire sauce
2 tbsp. minced onions
1 tbsp poppy seeds
Olive oil Mayonnaise (enough to thinly spread on rolls)

DIRECTIONS:

Preheat oven to 350°. Grease or spray a 9×13 baking dish.

Melt butter and mix in mustard, Worcestershire sauce, poppy seeds, onion powder and minced onion. Simmer for several minutes.

Cut the rolls in half (horizontally) and then spread mayonnaise on rolls then place the bottom halves in the baking pan.

Pour and spread about one-third of the butter mixture on the rolls in the pan then add the ham and cheese.

Place the tops of the rolls on next and saturate the rolls with the remaining butter mixture.

Cover and bake for 20 minutes, then remove foil and bake for 5 more minutes.