

Ham and Cheese Sliders

Savannah · 30/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

45 mins

Description

This easy recipe for sliders with ham and Swiss cheese is perfect for parties Serve warm

Ingredients

- - cooking spray - 1 (12 count) package Hawaiian sweet rolls - 1 (6 ounce) package thinly sliced deli ham - $\frac{3}{4}$ pound shredded Swiss cheese - $\frac{1}{2}$ cup unsalted butter
- melted - 1 tablespoon Dijon mustard - 1 tablespoon poppy seeds - 2 teaspoons Worcestershire sauce - 2 teaspoons dried minced onion - $\frac{1}{4}$ teaspoon salt
- or to taste - $\frac{1}{4}$ teaspoon ground black pepper
- or to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Line a 9-inch square baking pan with aluminum foil and spray with cooking spray. Pull attached rolls from the package. Use a serrated knife to cut through horizontally
2. separating rolls into a top and bottom "slab." Place bottom slab into the prepared pan. Layer with 1/2 of the ham
3. all of the Swiss cheese
4. followed by remaining ham. Cover with top slab. Whisk melted butter
5. mustard
6. poppy seeds
7. Worcestershire sauce
8. onion
9. salt
10. and pepper together in a small bowl until well combined. Slowly pour butter mixture over all rolls. Use a spatula to spread it evenly; some will pool at the bottom. Cover with aluminum foil and let stand at room temperature for 5 to 10 minutes. Bake
11. covered
12. in the preheated oven until cheese has melted
13. about 20 minutes. Uncover and continue baking until rolls are browned
14. 3 to 5 more minutes. Cut to separate sliders. Editor's Note Baking time will vary based on the pan size
15. climate
16. oven variances
17. etc. Bake to the desired doneness
18. watching carefully so that the sliders don't burn.