

Baked Hawaiian Sandwiches

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

24

Description

These ham and turkey sliders on Hawaiian rolls are topped with a honey mustard sauce then baked until golden brown. They can be served at receptions, baby showers, Bible studies, or tailgate parties; they're always a hit. Sandwiches can be made up in advance and stored in the refrigerator until ready to bake.

Ingredients

- - 24 Hawaiian bread rolls (such as King's®)
- split - 12 thin slices of honey-cured deli ham
- halved - 12 slices Swiss cheese
- halved - 12 thin slices deli smoked turkey
- halved - 12 thin slices provolone cheese
- halved - ½ cup butter - ¼ cup white sugar - ¼ cup dried onion flakes - 2 tablespoons poppy seeds - 1 tablespoon honey mustard

Instructions

1. Place a rack into lower half of the oven and preheat the oven to 400 degrees F (200 degrees C). Arrange bottom halves of Hawaiian rolls on a baking sheet. Place a half slice each of ham
2. Swiss cheese
3. smoked turkey
4. and provolone cheese onto each roll bottom. Place top halves onto each bottom to make sandwiches. Dotdash Meredith Food Studios Melt butter in a saucepan over low heat; stir in sugar
5. dried onion flakes
6. poppy seeds
7. and honey mustard until mixture is smooth and sugar has dissolved
8. about 2 minutes; brush over the tops of each sandwich. Dotdash Meredith Food Studios Bake sandwiches on the preheated oven's lower rack until tops are golden brown and fillings are hot
9. about 15 minutes. Dotdash Meredith Food Studios