

HAWAIIAN HAM & SWISS SLIDER



Ingredients

24 Slices of deli honey ham

6 Slices of swiss cheese, cut into fourths

1/3 cup Mayonnaise

1 tablespoon Poppy seeds

1 1/2 tablespoons Dijon mustard

1/2 cup Butter melted

1 tablespoon Onion Powder

1/2 teaspoon Worcestershire sauce

2 packages (12 count) KING'S HAWAIIAN Original Hawaiian Sweet Dinner Rolls

Preparation

Step 1

Cut rolls in half and spread mayo onto 1 side of the rolls. Place a slice or two of ham and slice of swiss cheese in roll. Replace the top of the rolls and bunch them closely together into a baking dish.

Step 2

In a medium bowl, whisk together poppy seeds, dijon mustard, melted butter, onion powder and worcestershire sauce.

Step 3

Pour sauce over the rolls, just covering the tops. Cover with foil and let sit for 10 minutes.

Step 4

Bake at 350 degrees for 10 minutes or until cheese is melted. Uncover and cook for additional 2 minutes until tops are slightly browned and crisp. Serve warm.