

GFWC Women's Civic League of Cheyenne

Ham and Cheese Sliders

Ingredients:

12-count package rolls, sliced in half (not Hawaiian rolls)
3/4 lb cooked deli ham, thinly sliced (not honey ham)
3/4 lb Swiss cheese, thinly sliced
1/4 cup (1/2 stick) unsalted butter, melted
1 Tbsp Dijon mustard

1 Tbsp poppy seeds
2 tsp dried minced onion
2 tsp Worcestershire sauce
1/4 tsp salt, or to taste
1/4 tsp pepper, or to taste

Instructions:

Line a 9×13-inch pan with aluminum foil. Spray with cooking spray; set aside.

Using a large, serrated knife, slice the rolls in half so you have a “slab” of tops and a “slab” of bottoms; don't pull the rolls apart or slice individually because you want to keep them connected. Place the bottom ‘slab’ of rolls in the prepared pan.

- Evenly layer about half of the ham over the rolls.
- Evenly layer all of the cheese over the ham.
- Evenly layer the remaining ham over the cheese.
- Add the top “slab” of rolls on top of the ham; set aside.
- To a medium microwave-safe bowl, add butter and heat on high power to melt— about 1 minute.
- Add mustard, poppy seeds, onion, Worcestershire sauce, salt, and pepper, and whisk to combine.
- Evenly and slowly pour the butter mixture over the rolls. Use a spatula to spread the mixture over the tops. Some of the mixture will pool at the base of the rolls.
- Completely cover pan with aluminum foil and allow rolls to stand at room temp for about 5 to 10 minutes.

Bake covered for about 25 minutes or until cheese has melted. Uncover and cook for about 3 to 5 minutes, or until as done as desired.

Watch carefully to make sure these don't burn since all ovens and ingredients vary. Slice into individual sliders and serve immediately. Sliders are best warm and fresh. Refrigerate leftover sliders. To reheat: wrap one or two sliders in foil and place on a small cookie sheet in a preheated 350° oven for about 10 minutes, or until reheated.

