



Ham & Cheese Smoked Sliders

Ingredients

1 pkg Hawaiian sweet rolls (12)

1 tin foil pan to fit them just right

1 lb ham

1/2 lb swiss or provolone cheese

1/2 cup butter, melted

1/2 tsp Worcestershire sauce

1/2 tsp Dijon mustard

1/2 tsp onion powder

1/2 tsp poppy seeds

Preparation Instructions

Slice rolls in half without separating them. Line the bottom of the pan with the bottoms of the rolls. Set the tops aside.

Put a layer or two of ham on the buns in the pan. Add a layer of cheese. Replace the tops of the buns.

Combine melted butter, onion powder, Worcestershire sauce, Dijon mustard and poppy seeds. Pour or brush over the tops of the buns in the pan. Put in the refrigerator overnight.

Preheat grill to 350 degrees. Cook pan of sliders for 20-30 minutes. Remove and cut into individual sandwiches.