

Ham and Cheese Sliders on Sweet Rolls

Ingredients

- 1-2 pounds Deli meat, shaved thin (We like honey ham but roast beef has also worked well.)
- 12-24 slices of your favorite cheese (I really like to use swiss)
- Hawaiian Sweet Rolls (I usually use 2-4 packs)
- 1-2 sticks of butter, melted
- 2-3 T. Dijon mustard
- 1-2 t. Worcestershire sauce
- 2-3 T. poppy seeds
- 1-2 t. onion powder, optional

Directions

Preheat the oven to 350.

Grease a large cookie pan or casserole.

Mix the butter and seasonings together in a small bowl.

Slice the rolls in half so you have a top and bottom. Carefully remove the tops and place the bottoms in a pan or casserole.

Layer the bottoms with the meat and then the cheese.

Put the tops back on the rolls.

Brush the tops with the butter mixtures. Let sit 5-10 minutes, if you like.

Bake 10-15 minutes or until the cheese is slightly melted.

Enjoy!