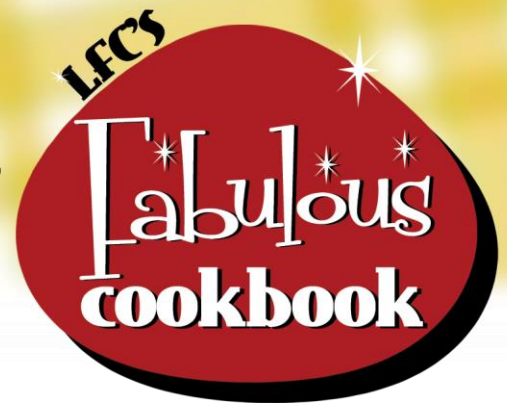


HAWAIIAN HAM AND SWISS SLIDERS

Woolaway Family



Ingredients

24 King's Hawaiian Original Sweet Dinner Rolls
1 pound sliced ham
24 small squares of swiss cheese
½ cup mayonnaise

Poppy Seed Butter Sauce:

1 Tbsp poppyseeds
1 ½ Tbsp dijon mustard
½ cup butter (melted)
1 Tbsp onion powder
½ tsp Worcestershire sauce

Instructions

1. Cut rolls in half and spread mayo onto 1 side. Place a slice or two of ham and a slice of swiss cheese on roll. Replace the top of the rolls and bunch them closely together into a baking dish.
2. In a medium bowl, whisk together poppy seeds, Dijon mustard, melted butter, onion powder and Worcestershire sauce.
3. Pour sauce over the rolls, just covering the tops. Cover with foil and let sit for 10 minutes.
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.