



Makes: 12 sliders

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes

## Hot Ham & Cheese Sliders

### Ingredients

#### Sliders:

- 12 standard or 24 small soft white roll slab (See Chef's Notes)
- 1/3 cup American mustard (ie bright yellow stuff)
- 12 ounces ham, shaved or thinly sliced
- 8 oz Swiss cheese or other melting cheese slices (10 - 12 slices)

#### Poppyseed Butter:

- 1/2 cup butter, melted
- 2 tbsp brown sugar
- 1 tbsp Dijon mustard
- 1 & 1/2 tsp Worcestershire sauce
- 1 tbsp poppy seeds
- 1 & 1/2 tsp onion powder

### Instructions

Preheat oven to 350°F. Line the base of a 9x13" pan with paper (Note 5)

Mix all of the poppyseed butter ingredients together.

Cut the slab of rolls in half horizontally. Spread base and lid with the 1/3 cup mustard. Place bread in pan, top with ham then cheese. NO LID YET! Bake 10 minutes until the cheese is melted.

Remove bread from oven. Top with bread lid, pour/spoon over butter, leaving no patch naked. Cover with foil, bake 20 minutes.

Remove foil. Pierce the intersections where the corners of the rolls meet to encourage pooled butter to soak into the bread. Bake uncovered for 10 minutes or until top is crusty. Cut while hot then serve!

### Chef's Notes:

Soft rolls best so everything kind of melds together. Aim for a slab that will fit snugly in a 9 x 13" pan. Hawaiian rolls are the perfect size, 12 large or 24 small.

American mustard is the classic here though you can use any mild mustard. Not hot English mustard (too spicy!) and not wholegrain (too bumpy).

Prebake the sliders topless! This is an important step to ensure cheese melts. If you try with bread lid on at the start, it takes almost an hour before cheese melts.

Leftovers will keep for 3 to 4 days (subject to remaining shelf life of ham used). Revive by reheating in the oven.