

# Ham & Cheese Sliders

12pk Hawaiian dinner rolls  
12 slices ham  
6 slices swiss cheese  
Dijon mustard

## Sauce:

½ cup butter, melted  
1 Tbsp Dijon mustard  
½ tsp worchestershire sauce  
1 Tbsp dried minced onion  
1 tsp poppy seeds

Slice rolls and arrange bottoms in 13x9 pan. Sparingly spread Dijon mustard over bottom half and top with a slice of ham and a half-slice of cheese. Whisk together remaining ingredients and spoon over top and sides of sliders. Cover with foil and let sit 2 hours of overnight. Bake at 350° for 20-30 minutes or until cheese is melted. Remove foil and bake 5 or so minutes until buns are toasty. Serve warm.

Note: These are also delicious using turkey and cheese