

# Baked Goopy Ham and Cheese Sliders

## Ingredients:

1/2 cup butter  
1 tablespoon Dijon mustard  
1 tablespoon Worcestershire sauce  
2 tablespoons brown sugar  
1/8 teaspoon onion powder  
1/8 teaspoon garlic powder  
12 small Hawaiian rolls  
1 lb thinly sliced, cooked deli ham  
1 lb thinly sliced Swiss cheese



## Directions:

In a saucepan, add butter, Dijon mustard, Worcestershire sauce, brown sugar, onion powder and garlic powder.  
Bring this to a boil, over medium heat, stirring frequently.  
Reduce the heat and let simmer for 2 to 3 minutes.  
Remove from heat and set aside.  
Slice 12 small Hawaiian rolls in half.  
Place the bottoms of the sliced rolls into a 7 x 11 baking dish.  
Add a layer of ham, followed by a layer of Swiss cheese and then another layer of ham.  
Place the tops of the Hawaiian rolls back on.  
Pour your sauce over the sliders and spread it out to make sure the sliders are evenly coated.  
Cover with aluminum foil and refrigerate for 1 to 2 hours.  
Preheat your oven to 325 degrees.  
Bake in the oven, covered, for 10 to 12 minutes.  
Remove from oven and remove the foil.  
Place back into the oven and bake, uncovered, for an additional 10 minutes.  
Remove from oven and place onto a wire rack to cool.  
Slice into individual sliders to serve.

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