

Ham and Swiss Sliders

¾ cup butter, melted
1 ½ tablespoons dijon mustard
1 ½ teaspoons Worcestershire sauce
1 ½ tablespoon poppy seeds
1 tablespoon dried minced onion
2 tablespoons of honey
6 mini sandwich rolls
1 pound deli ham, thinly sliced
1 pound Swiss cheese, thinly sliced
1 large carrot, grated
6 canned pineapple rings, juice packed, drained

Crushed pineapple and leaf lettuce are used for garnishments.

Preheat oven to 350 degrees. Grease a 9 x 13 baking dish.

Combine butter, mustard, Worcestershire sauce, poppy seeds, onion, and honey to make a sauce.

Cut the rolls in half. Place the bottom halves in the pan. Layer the ham, cheese, carrot, and pineapple rings on the bottoms of rolls. Put the tops onto the sandwiches. Pour the sauce mixture evenly over the rolls. Bake in the oven until the rolls are lightly browned and the cheese is melted, about 20 minutes.

Garnish with pineapple and lettuce leaves.

6 servings

Recipe by: Faith Parrott, Panola County, Junior Division