

# Recipe for the Swap - Ham and Cheese Sliders

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To: UTHSC Human Resources <applications@uthsc.edu>;

Hello,

[This is the recipe I use for the ham and cheese sliders I will be bringing to the lunch & recipe swap on November 2<sup>nd</sup>.](#)

## INGREDIENTS

24 slices of deli honey ham  
6 Slices of swiss cheese, cut into fourths  
1/3 cup mayonnaise  
1 tablespoon poppy seeds  
1 1/2 tablespoons dijon mustard  
1/2 cup butter melted  
1 tablespoon Onion Powder  
1/2 teaspoon worcestershire sauce  
2 packages (12 count) KING'S HAWAIIAN Original Hawaiian Sweet Dinner Rolls

## PREPARATION

Step 1 Cut rolls in half and spread mayo onto 1 side of the rolls. Place a slice or two of ham and slice of swiss cheese in roll. Replace the top of the rolls and bunch them closely together into a baking dish.

Step 2 In a medium bowl, whisk together poppy seeds, dijon mustard, melted butter, onion powder and worcestershire sauce.

Step 3 Pour sauce over the rolls, just covering the tops. Cover with foil and let sit for 10 minutes.

Step 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.

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