

## Ham & Cheese Sliders

- Two packages King's Hawaiian Rolls
- One pound (or more) sliced ham
- 12 slices Swiss cheese
- 1/2 cup melted butter
- 1.5 teaspoons Worcestershire sauce
- 1.5 teaspoons brown or Dijon mustard
- 1 teaspoon onion powder
- 1 Tablespoon poppy seeds



Slice the rolls in half horizontally and place bottoms in a pan. Top with sliced ham and cheese and put the tops back on. Stir the rest of the ingredients together in a bowl and drizzle over the bread. Cover and refrigerate for several hours or overnight until butter is hard.

Heat oven to 350. Bake, covered, for 30 minutes or until cheese melts. Uncover and bake for two more minutes.

Serve immediately. Refrigerate any leftovers.