

Recipe of the Week

March 4, 2019



Hawaiian role sliders

Many of us can admit our addiction to Hawaiian rolls, right? Well try sandwiching layers of ham, Swiss cheese and caramelized onions for an instant hit at any gathering!

Ingredients

For Caramelized Onions

- 2 tablespoons of extra-virgin olive oil
- 1 large onion, halved and thinly sliced
- Kosher salt

For Poppy-Butter Topping

- 4 tablespoons of melted butter
- 1 tablespoon of poppy seeds
- 2 cloves garlic, minced
- 1/2 tablespoon of Worcestershire sauce

For Sliders

- 12 mini Hawaiian rolls
- 1/4 cups of mayonnaise
- 1/4 cups of honey mustard
- 2 lb of deli sliced ham
- 1 lb sliced Swiss cheese

Directions

1. Make caramelized onions: In a large skillet over medium, heat oil. Add onions and season with salt. Reduce heat to medium-low and cook, stirring occasionally until onions are caramelized and jammy, about 25 minutes. Let cool slightly.
2. Preheat oven to 350°. Make poppy butter topping: In a medium bowl, combine butter, poppy seeds, garlic, and Worcestershire.
3. Make sliders: Split slider buns in half horizontally and place bottom halves on baking sheet. Spread mayo in an even layer on bottom layer of slider buns, then top with half the ham. Top with Swiss, then remaining ham. Spread ham with honey mustard and onions and close sandwiches. Brush poppyseed dressing on tops of buns until all buns are coated.
4. Bake until cheese is melty and buns are golden, 10 to 12 minutes.

Recipe adapted from Delish