



bake ham cheese sandwich

Ingredients

- ¾ cup melted butter
- 1½ tablespoons Dijon mustard
- 1½ teaspoons Worcestershire sauce
- 1½ tablespoons poppy seeds
- 1 tablespoon dried minced onion
- 24 mini sandwich rolls (or 12 large rolls)
- 1 pound thinly sliced cooked deli ham
- 1 pound thinly sliced Swiss cheese

Instructions

1. Preheat your oven to 350°F (175°C) and grease a 9×13-inch baking dish.
2. In a bowl, combine the melted butter, Dijon mustard, Worcestershire sauce, poppy seeds, and dried minced onion.
3. Slice the rolls in half horizontally. Arrange the bottom halves in a single layer in the baking dish.
4. Layer half of the ham evenly over the bottom rolls, then add a layer of Swiss cheese, followed by the remaining ham slices.
5. Place the top halves of the rolls over the layered fillings.
6. Pour the butter-mustard mixture evenly over the assembled sliders.
7. Bake for about 20 minutes, or until the rolls are lightly browned and the cheese is melted.
8. Remove from the oven and slice between each roll to serve warm.