

## Carolbake.com | Carol's Hawaiian Roll Sliders

This week's recipe is one of my family's favorites! We're making Hawaiian Roll Sliders with those amazing little Hawaiian rolls you find at the grocery store! I just made these for a dinner party at a friend's house and everyone raved about them. I had to quickly jot down the recipe to share because they loved them so much. I thought you may want to try them, too.

You can plan on everyone eating about 4 each, so one pan will make about 6 servings. If you are wondering where to find the rolls, all the grocery stores sell 12 packs usually by the deli, but I've been finding 24 packs of the rolls at Walmart, which saves some money, but also makes this super easy recipe even easier to make!

I always make an extra batch when I make them, because they are perfect to wrap up and eat again cold or pop in the microwave to warm up a bit. It makes packing my husband's lunch super easy and I'm all about that!

Let's jump in the kitchen and get cooking together!

### Ingredients:

- 2 -12 packs of King's Hawaiian Rolls or 1 - 24 Pack
- 1 lb Deli Sliced Virginia Baked Ham Sliced Thin
- 1/2 lb Deli Sliced Swiss Cheese
- 1 Stick of Butter, Melted
- 6 Dashes of Worcestershire Sauce
- 1.5 Tbsp Dijon Mustard
- 1 Tbsp Onion Powder
- 1 Tbsp Poppy Seeds

### How to Make:

- Preheat oven to 350 Degrees Fahrenheit.
- Slice both loaves of your Hawaiian Rolls in half, like you are about to make a sandwich.
- Place the bottom half of all 24 sliders side in the bottom of a 9x13 baking dish.
- Layer the full pound of ham evenly across the bottom layer of bread.
- Layer the full 1/2 pound of Swiss cheese across the top of the ham.
- Replace tops to the sandwiches.
- In a bowl, mix together the stick of melted butter, 6 dashes of Worcestershire sauce, 1.5 tbsp of Dijon mustard, 1/2 tbsp of onion powder and 1 tbsp of poppy seeds.
- When combined, pour mixture over top of sandwiches.
- Use a spatula to spread it evenly over the top. Really mash down the corners and make sure the mixtures really gets into all the crevices.
- Place tinfoil over top of dish and let set for a few minutes letting all that butter goodness seep down and do its thing.
- Bake on 350 Degrees Fahrenheit for 20 minutes covered in foil.
- Bake for 3 more minutes without foil to help brown top of the sandwiches.
- Remove from oven and let stand for a couple of minutes before slicing up.
- Enjoy!

I'm telling you, super easy to make and your family (and everyone you serve these to) will rave about them! Let me know how they turned out for you and share your pics on [Instagram](#) or [Facebook](#)!

For more fun recipes to try and places to explore, check out [carolbake.com](#)!