

# Hawaiian Ham & Cheese Sliders



24 slices of black forest deli ham  
6 slices of provolone cheese, cut into fourths  
1/3 cup mayonnaise  
1 tablespoon poppy seeds  
1 ½ tablespoons dijon mustard  
½ cup melted butter  
1 tablespoon onion powder  
½ teaspoon worcestershire sauce  
2 packages (12 count) King's Hawaiian Sweet Dinner Rolls

- **1** Cut rolls in half and spread mayo onto 1 side of the rolls. Place a slice or two of ham and slice of cheese in roll. Replace the tops and bunch them closely together in a baking dish.
- **2** In a medium bowl, whisk together poppy seeds, dijon mustard, melted butter, onion powder and worcestershire sauce.
- **3** Pour sauce over rolls, just covering the tops. Cover with foil and let sit for 10 minutes.
- **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.