

Sweet Ham and Swiss Sliders

(Adapted from [Heather Likes Food](#))

16 White Dinner Style Rolls, cut in half
24 slices Honey Ham
16 slices Swiss Cheese
1/4 C Mayonnaise
1 1/2 Tbsp Dijon Mustard
8 Tbsp butter, melted
1 tsp onion powder
1/2 tsp Worcestershire Sauce
1 Tbsp poppy seeds
1/4 C brown sugar

Preheat oven to 400°

On a rimmed baking sheet place bottom half of dinner rolls and top with 1 1/2 slices of ham and 1 slice of swiss cheese. Spread about 1 tsp of mayonnaise on each top-half of roll and place on top of ham and cheese. You want the rolls to be snug together, kissing just a bit so the sauce can soak up into all of the nooks and crannies.

In a small bowl combine the mustard, melted butter, onion powder, Worcestershire sauce, poppy seeds, and brown sugar. Mix until combined and evenly pour over the assembled rolls. Cover with foil and refrigerate until ready to bake.

Bake covered with foil for 10 minutes, remove the foil and bake for an additional 5-10 minutes or until the tops are browned, and cheese is good and melted.