

## Roast Beef & Gruyere Sliders

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Recipe from: Michelle Day

Here's what you need:

6 soft dinner rolls, I like the Sara Lee dinner rolls or even the Hawaiian rolls would be great but will also be a little sweet.

Keep them together as a unit if possible

3 Tbs. mayonnaise, I only use Best Foods

2 tsp. Dijon mustard

6 slices roast beef, I use Angus thin sliced

### Topping

3 Tbs. butter, unsalted

2 tsp. brown sugar

1 tsp. Dijon mustard

1 tsp. Worcestershire sauce

1/8 tsp. onion powder

Preheat oven to 350 degrees.

In a small saucepan place all the ingredients for the sauce and bring to a boil. Boil 1 minute then remove from heat.

In a small bowl mix the mayonnaise and Dijon until combined.

Keeping the rolls as a whole, slice the rolls in half horizontally and spread the mayo/mustard mixture on both sides.

Fold the roast beef to fit on each roll then top with the cheese.

Place the top half of the rolls back on top and place in a 7 x 11 baking dish. Pour the sauce evenly over the top of the rolls spreading it out as you go.

Cover with tin foil and bake for 20 minutes. Remove foil and bake an additional 5 minutes.

Using a metal spatula divided them into individual or sections of two.

Enjoy!