

Hawaiian Ham and Swiss Sliders

By Josie Brock

1 lb deli ham shaved
1 lb swiss cheese thinly sliced
1 stick butter
1 1/2 tbsp dijon mustard
1 1/2 tsp Worcestershire sauce
1 1/2 tsp minced dried onion
1 12 pack King's Hawaiian Original Hawaiian Sweet Dinner
Rolls

Melt butter and mix in mustard, sauce and onion. Cut the entire pack of rolls in half, horizontally (keeping all top and bottom halves separately in tact). In a 9X13 inch pan, place bottom half of rolls and cover with ham and cheese. Cover ham and cheese stacks with top half of rolls. Drizzle butter mixture over top of rolls, make sure onion is evenly distributed. Refrigerate overnight. Bake uncovered at 350° for 15-20 minutes and once finished, separate for serving.