

CHEESY HAM SLAMMIN' SLIDERS

Easy Recipe

Ham and cheese sliders - a savory symphony of tender ham and melty Swiss cheese nestled within soft dinner rolls, kissed with a golden glaze of buttery sweetness. Each bite is a warm embrace of comfort and satisfaction, perfect for any occasion.

PREP TIME:

10 minutes

COOKING TIME:

15 minutes

AMOUNT RECIPE MAKES:

12 sliders

SKILLS USED:

Measuring, cutting, whisking, baking using the oven

Nutrition Nuggets: Cheese is rich in calcium, which is essential for strong bones and teeth. It also contains protein, crucial for repairing and building muscles. Next time you enjoy cheese, know that it's more than just delicious – it's a powerhouse of nutrients for your body's strength and repair!

Leftover Love: These ham and cheese sliders freeze perfectly! Once they're cool, pop them into a big freezer-safe bag or container with a lid. Label the bag or container with the date and what's inside. Then, into the freezer they go! When you're hungry, just take them out and warm them up in the oven or microwave. Tasty!

Food for Thought: The term 'slider' comes from the way these little sandwiches slide easily into your mouth in just a few bites! Originally, the name 'slider' was used to describe mini hamburgers. Over time, the term 'slider' has been used to describe any small sandwich that's served on a soft bun and packed with tasty fillings.

Submitted by BGC Foothills



EQUIPMENT:

- Oven
- 9 x 13-inch baking dish
- Knife
- Cutting board
- Parchment paper (optional)
- Microwave or stove (to melt butter)
- Small bowl or saucepan (to melt butter)
- Measuring cups and spoons
- Whisk
- Pastry brush
- Aluminum foil

INGREDIENTS:

- 12 slider buns or dinner rolls (can use gluten-free, if necessary)
- 12 slices of ham (can use other meat of your choice or leave out for vegetarian)
- 6 slices of Swiss cheese or your favourite cheese (can use dairy-free, lactose-free, or vegan cheese)
- 1/4 cup unsalted butter, melted (can use margarine, vegan butter/margarine, or oil)
- 1 tablespoon Dijon mustard
- 1 tablespoon honey or maple syrup
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon poppy seeds (optional)
- Salt and pepper, to taste

DIRECTIONS:

1. Preheat the oven to 350°F.
2. Grease the baking dish or line it with parchment paper.
3. Slice the slider buns or dinner rolls in half horizontally, keeping them as intact as possible.
4. Place the bottom halves of the buns in the prepared baking dish. Layer each with a slice of ham, then a slice of cheese. You can fold the ham and cheese to fit, if needed.
5. Place the top halves of the buns over the cheese to close the sliders.
6. Melt butter in a small bowl in the microwave or small saucepan on the stove.
7. In a small bowl, whisk together the melted butter, Dijon mustard, honey, garlic powder, onion powder, poppy seeds (if using), salt, and pepper.
8. Brush the butter mixture evenly over the tops of the sliders, ensuring they're well coated.
9. Cover the baking dish with aluminum foil and bake in the preheated oven for 10 - 15 minutes, or until the cheese is melted and the sliders are heated through.
10. Remove the foil and bake for an additional 2 - 3 minutes to let the tops brown slightly.
11. Remove from the oven and let cool for a few minutes before serving.
12. Serve your delicious ham and cheese sliders warm, and enjoy as a snack, appetizer, or party food!