## **Holiday Ham Sliders**

Prep Time: 10 minutes
Cook Time: 25 minutes
Total Time: 35 minutes

• Servings: 6



## **Ingredients:**

- Carlini Canola Cooking Spray
- 3 ounces Emporium Selection Cranberry White Cheddar, shredded\*
- 3 ounces Emporium Selection Plain Havarti Cheese, shredded
- 12 ounces L'oven Fresh Hawaiian Sweet Rolls
- 2 tablespoons Burman's Spicy Mustard
- 1/4 cup sliced red onion
- 12 ounces Appleton Farms Spiral Sliced Half Ham\*
- 1/4 cup sliced green apple
- 4 tablespoons Countryside Creamery Butter, melted
- 1/2 teaspoon Stonemill Garlic Powder
- 1/4 teaspoon ground Stonemill Sea Salt Grinder
- 1/2 teaspoon Stonemill Parsley Flakes

\*These are Seasonal items that are only in stores for a limited time and may no longer be available

## **Directions:**

- 1. Preheat oven to 350°.
- 2. Line a 9x13-inch baking pan with aluminum foil and coat with cooking spray.
- 3. In a small bowl, combine cranberry white cheddar and havarti cheese. Reserve.
- 4. Remove the entire package of rolls and keeping rolls connected, slice in half like a hamburger bun.
- 5. Place bottom half of rolls in baking pan. Spread with mustard.
- 6. Top with red onion, ham, apple, cheese mixture and bun tops.
- 7. In a small bowl combine butter, garlic powder, salt and parsley flakes. Pour over sandwiches.
- 8. Cover with foil and bake for 15 minutes.
- 9. Remove foil and bake for an additional 10 minutes.
- 10. Remove from pan and cut into sandwiches; serve immediately.

