

# Ham and Cheese Sliders

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Ingredients:

¼ cup butter, melted  
2 tbl. all-purpose flour  
1 cup apricot jam  
24 dinner rolls  
Nonstick cooking spray  
1 ½ lbs. very thinly sliced cooked ham  
12 oz. cheddar cheese, thinly sliced  
½ cup butter  
¼ cup packed brown sugar  
4 tsp. yellow mustard  
2 tsp. Worcestershire sauce  
1 to 1 ½ tsp. poppy seeds

Directions:

In a small bowl, combine ¼ cup melted butter, the flour and jam, breaking up any large pieces of fruit, set aside.

Cut rolls in half horizontally. Lay roll bottoms, cut sides up, in an even layer in two 13 x 9 x 2 inch baking pans lightly coated with cooking spray, set aside. Spread each roll bottom with 1 tsp. of jam mixture. Divide ham and cheese evenly among the roll bottoms (about 1 ounce of ham and ½ ounce cheese per sandwich). Add tops.

For topping: In a small saucepan, melt the ½ cup of butter over medium heat. Remove from heat; stir in brown sugar, mustard and Worcestershire sauce. Using a pastry brush, coat roll tops with the topping. Sprinkle roll tops with poppy seeds.

Bake sliders in a 350° oven for 20 minutes or until cheese is melted and sliders are heated through. Makes 24 servings.

**Make ahead tip: Once sliders have been assembled, but before topping is made, cover tightly with plastic wrap and refrigerate up to 24 hours. Just before baking, prepare topping. Brush and bake as above.**

~ Credit: Midwest Living