

GUASTELLO'S VILLAGE MARKET

Ham and Cheese Sliders with Bacon, Pineapple, Caramelized Onions and Jerk BBQ Sauce

Serves 12

1 large onion thinly sliced
2 sweet onions (Vidalia or Maui) sliced thin
8 tablespoons butter divided
1 cup pineapple juice
1 cup pineapple diced
2 teaspoons Dijon mustard
1 teaspoon Worcestershire
12 rolls I used slider buns
12 slices leftover ham
12 slices of swiss cheese
6-8 slices fried bacon
1 teaspoon poppy seeds

JERK BBQ SAUCE

1 cup of your favorite BBQ Sauce
1/3 cup pineapple juice
1 tablespoon soy sauce
1-2 teaspoons spicy curry powder depending on your taste
1/4 teaspoon cinnamon
1 jalapeno seeded + chopped

To make the BBQ sauce, combine the BBQ sauce, pineapple juice, soy sauce, spicy curry powder, cinnamon and jalapeno, mix well and keep in the fridge until ready to use or up to two weeks.

Heat a large skillet over medium-high heat and add 1 tablespoon butter. Add the onions and cook about 10 minutes, stirring frequently, until softened. At this point you want to slowly add the pineapple chunks and the pineapple juice, a little at a time, letting everything cook into the onions, slowly adding more until you have added all the pineapple chunks and juice. Cook until the onions are caramelized to your liking and the pineapple juice has evaporated. Remove from the heat.

Melt the remaining butter over the stove and then whisk in the mustard and Worcestershire.

Line a cookie sheet or 9x13 inch baking dish with tin foil. Place the bottom half of the rolls on the foil and brush each half with the melted butter. Add the ham, if desired drizzle the BBQ sauce over the ham. Now add the onions and then the swiss cheese and bacon. Place the top half of the rolls over the cheese. Brush the tops of the rolls with butter and sprinkle with poppy seeds. Now place another piece of foil over the sandwiches and seal the two pieces of foil together.

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Bake for 15-20 minutes or until the cheese is melted. Remove the foil and serve warm with BBQ sauce for dipping.

Credit: www.halfbakedharvest.com