



## 3 Little Sliders for the Big Game!

*Poppy Seed Ham & Cheese, Guinness Beef, and Italian Pesto Sun-dried Tomato Turkey Sliders*



### Poppy Seed Ham & Cheese Sliders

Makes 24 sliders

#### Ingredients:

- 24 Hawaiian Rolls
- 24 Slices of Deli Ham
- 24 slices of Baby Swiss Cheese
- 1/2 cup Butter, melted
- 2 Tblsp. Prepared Mustard
- 1 Tblsp. Worcestershire
- 1 Tblsp. Poppy Seeds
- 1/3 cup Brown Sugar

#### Directions:

1. Slice rolls in half. Place one slice of ham and one slice of cheese inside each bun.
2. Place buns in a 9 x 13 pan (you may need to squeeze them in).
3. Mix the melted butter, mustard, Worcestershire sauce, poppy seeds and brown sugar together. Pour evenly over all the sandwiches and let sit 10 minutes, until butter sets slightly.
4. Cover with foil and bake at 350 degrees for 20 – 30 minutes or until the cheese melts.
5. Cut and serve on a large platter or wood bowl.

**DeeAnn McArdle**

LIFESTYLE & ENTERTAINING EXPERT  
deeann@unleashyourinnerfoodie.com



[www.unleashyourinnerfoodie.com](http://www.unleashyourinnerfoodie.com)





## Guinness Beef Sliders

Makes 24 sliders



### Sandwiches

- 1 Tbsp. butter
- 8 oz. sliced mushrooms
- 1/2 vidalia onion sliced
- 1/4 c. Guinness
- 1 package King's Hawaiian Savory Butter Rolls
- 3/4 lb. sliced roast beef
- 6 slices swiss cheese

### Glaze:

- 1 bottle Guinness or use the remainder of the bottle used for mushrooms & onions
- 1 stick butter
- 1/4 c. brown sugar
- 1 Tbsp. dried mustard
- 1 tsp. onion powder
- 2 cloves garlic minced

1. In a medium skillet, melt butter over medium-high heat. Add mushroom onions and 1/4 c. Guinness and sauté until liquid is absorbed.

2. Prepare glaze by combining all ingredients in a medium saucepan. Bring mixture to a boil, then lower heat slightly and cook until thickened. (\*Mixture should be reduced by at least half - when in doubt, reduce it a little more!)

3. Spray a 9 by 13 inch pan with cooking spray and add the bottom half of the slider rolls as one grouping. Add a layer of the roast beef, sautéed mushrooms & onions, swiss cheese and top with the top half of the slider rolls. Pour glaze evenly over sandwiches. Bake, uncovered, at 350 degrees for 30 minutes.

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## Italian Pesto Sun-dried Tomato Turkey Sliders

Makes 24



### INGREDIENTS:

- 24 Hawaiian rolls, cut in half, but not pulled apart
- 1 cup pesto
- 2 vine ripened tomatoes, sliced thin
- 3/4 pound Sun Dried Tomato Jennie-O Turkey
- 1 1/2 cups shredded mozzarella cheese
- 8 oz butter, melted (see note)
- 1 tsp Italian seasoning

### Instructions:

1. Preheat your oven to 350 degrees.
2. Spray a 9 by 13 inch pan with cooking spray and add the bottom half of the slider rolls as one grouping.
3. Spread the pesto over the bottom layer. Add a layer of sliced tomatoes. Then add the turkey and cheese and top with the top half of the slider rolls.
4. Combine the melted butter and the Italian seasoning. Spread over the top of the slider rolls.
5. Bake covered with aluminum foil for 15 to 20 minutes and then uncovered for five minutes or until the sliders are golden brown.

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