



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CUBANO SLIDERS

1 package (12 count) Kings Hawaiian dinner rolls

8 slices old fashioned off-the-bone ham (deli counter)

1 package swiss cheese slices

1 single-pack dill pickle (deli department), ends removed and pickle sliced into 12 chips

½ cup (1 stick) butter, melted

3 tablespoons Dijon mustard

2 tablespoons minced onion

½ teaspoon dried oregano

½ teaspoon garlic powder

¼ teaspoon cayenne powder

1. Preheat oven to 325 degrees F. Grease 9 x 11-inch baking dish.
2. Slice entire package of Hawaiian rolls in half to create sheet of tops and sheet of bottoms. Place bottom sheet of Hawaiian rolls in prepared baking dish.
3. Top with layers of ham, 4 cheese slices and 1 pickle on each bun. Place top sheet of Hawaiian rolls on top.
4. In medium bowl, whisk together melted butter and mustard. Add minced onion, oregano, garlic powder and cayenne; stir to combine.
5. Pour mustard mixture evenly over top rolls.
6. Cover sliders with foil. Bake in 325 degree oven for 15 minutes.
7. Remove foil and continue to bake for additional 10 minutes or until rolls are toasted brown.
8. Cut sliders along natural division of dinner rolls. Place on serving plates and serve.

Make 12 servings.

