



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PIZZA PULL APART SLIDERS

1 package (12) dinner rolls	1 tablespoon grated parmesan cheese
¾ cup pizza sauce	1 teaspoon garlic salt
12 slices mozzarella cheese	1 teaspoon onion powder
45 slices pepperoni	1 tablespoon dried oregano
½ cup cooked & crumbled sausage	¼ teaspoon crushed red pepper
½ cup (1 stick) butter, melted	

1. Preheat oven to 350 degrees F. Spray the bottom of a 9x13-inch baking dish with non-stick cooking spray. Slice the rolls horizontally (while still attached) to make a bottom and top bun.
2. Place bottom bun into prepared baking dish. Spread pizza sauce onto rolls.
3. Next, add 6 slices of cheese (covering all the pizza sauce).
4. On top of the cheese layer, add all the slices of pepperoni. Sprinkle the top of the pepperoni with crumbled sausage.
5. Add the remaining 6 slices of cheese on top. Then cover it with the top bun.
6. Make the seasoned butter topping by combining the melted butter, parmesan cheese, garlic salt, onion powder, dried oregano and crushed red pepper in a small bowl and stir well.
7. Using a brush (or spoon) spread topping all over sliders. Be sure to get the sides too. Cover with aluminum foil and bake for about 15 minutes.

Makes 12 servings.