## **HAWAIIAN HAM SLIDERS**



## Ingredients Yield: 24 servings

Reorder No.	Description	Amount
680656	Sliced Ham	2 lb.
126993	Onion Powder	2 tsp
312267	Dijon Mustard	3 tsp
358851	Worcestershire Sauce	3 tsp
225134	Poppy seeds	2 tbsp
Market Item	Hawaiian Rolls	2 package
191205	Butter	1 cup
327409	Swiss Cheese	24 slices
225134 Market Item 191205	Worcestershire Sauce Poppy seeds Hawaiian Rolls Butter	3 tsp 2 tbsp 2 package 1 cup

## **Preparation Instructions**

Wash hands. Slice top from rolls and place bottoms in baking pan. Layer ham and cheese on rolls. Replace tops. Combine butter, poppy seeds, mustard, Worcestershire, and onion powder in a medium mixing bowl. Drizzle sauce over rolls. Cover with foil and bake at 350°F for 30 minutes. *CCP: Final Internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds.* Uncover and cook for 2 additional minutes, or until cheese is melted, and a buns are golden with a slight crisp. Serve immediately. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*