
Beef And Cheddar Sliders

12 portions

1 dozen Hawaiian dinner rolls

3/4 lb very thinly sliced deli roast beef

1/2 cup BBQ sauce

8 slices cheddar cheese

1/2 cup butter

2 Tbsp brown sugar

1 Tbsp dijon mustard

1 Tbsp Worcestershire sauce

1-1/2 tsp poppy seeds

❶ Preheat oven to 350°F.

❷ Toss thinly sliced roast beef with BBQ sauce.

❸ Split each dinner roll. Place roll bottoms in 9x13x2-baking pan. Top rolls with BBQ roast beef. Top roast beef with cheese slices. Place roll tops on top of cheese.

❹ In a small sauce pan combine butter, brown sugar, mustard, Worcestershire and poppy seeds. Bring to a boil and pour over sandwiches.

❺ Bake for 20-30 minutes, or until the tops are brown and crispy.