



Kentucky-Styled Slider

total time: 30min | servings: 12 | \$1.95 per serving*

INGREDIENTS

- 1 pkg Hawaiian sweet dinner rolls
- 8 oz Bar-S Oven Roasted Turkey, Deli Style Honey Ham, or both
- 2 tomatoes
- 1½ tbsp all-purpose flour
- 1 stick butter
- 1½ cups heavy cream
- ½ cups romano or asiago cheese
- 1 tbsp minced garlic
- Pinch ground nutmeg
- 8 slices cooked bacon
- Salt and pepper

GET COOKING

1. Preheat the oven to 350 degrees F.
2. Melt 1.5 tbsp butter in a 2 qt saucepan, then add in the flour, stirring with a fork or whisk. Continue stirring and cook this roux mixture on medium-low heat for about 2 minutes.
3. Add cream to the roux mixture and continue whisking until the roux is thoroughly mixed into the cream. Increase the heat to medium and allow the mixture to reach a simmer.
4. Stir in cheese, then add salt, pepper, and nutmeg to taste.
5. Melt the rest of the butter in another small pan and add garlic to the pan.
6. Cut the rolls in half horizontally and place the bottom halves in a 9x13 pan. Brush some of the melted butter and garlic mixture on the rolls in the pan.
7. Layer the sliced meat, tomato, cheese and cream sauce, and bacon evenly over all the rolls. Put the top halves of the rolls on and pour the rest of the melted butter and garlic over the top.
8. Cover the sandwiches in foil and cook in the oven for 10 minutes.
9. Optional: sprinkle more cheese over the top of the finished rolls.
10. Slice and serve.