

These Cheesy Roast Beef Sliders Are the First Thing Gone at Any Party

When I need something quick, warm, and guaranteed to please a crowd, these



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 package of 12 Hawaiian sweet rolls
- $\frac{3}{4}$ pound sliced deli roast beef
- 12 slices provolone cheese
- 2 tablespoons mayonnaise
- 1 tablespoon Dijon or yellow mustard
- $\frac{1}{2}$ cup unsalted butter, melted
- 1 tablespoon Worcestershire sauce
- 1 tablespoon dried minced onion
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- 1 tablespoon poppy seeds (optional)
- Salt and black pepper to taste
- Fresh parsley, chopped (optional for garnish)

DIRECTIONS

- Step 1: Slice the Rolls** I keep the rolls attached and slice them horizontally, creating a top and bottom slab. This makes assembly much easier. I place the bottom half in a greased baking dish.
- Step 2: Spread the Sauce** I mix the mayonnaise and mustard together and spread a thin layer over the bottom half of the rolls. This adds moisture and a tangy kick.
- Step 3: Layer the Roast Beef and Cheese** Next, I layer the sliced roast beef evenly over the rolls, then top with provolone slices. I try to cover every corner so every slider gets the perfect bite.
- Step 4: Add the Top Rolls and Make the Butter Topping** I place the top half of the rolls over the meat and cheese. Then, in a small bowl, I mix the melted butter with Worcestershire sauce, dried onion, garlic powder, onion powder, poppy seeds, and a pinch of salt and pepper.
- Step 5: Brush and Bake** I generously brush the seasoned butter mixture over the tops of the rolls. I let the butter drip down the sides—don't skimp, this is where the flavor lives. I cover the dish with foil and bake at 350°F for 15 minutes, then uncover and bake for another 5 to 7 minutes until golden and melty.
- Step 6: Serve** Once out of the oven, I let them rest for a couple of minutes, then slice into individual sliders. If I'm feeling fancy, I sprinkle chopped parsley on top for a pop of color.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-cheesy-roast-beef-sliders-are-the-first-thing-gone-at-any-party/>