

These Hot Ham & Palmetto Cheese Sliders Are Always the First to Disappear

Why These Sliders Work So Well



OVEN
350°F

TIME
10 mins

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INGREDIENTS

For the Glaze: 1 tablespoon Dijon mustard 1 tablespoon honey 1 tablespoon dried parsley 1/4 teaspoon onion powder or garlic powder (or a combo of both) Optional: Toothpicks or skewers for serving How I Make These Sliders (:

DIRECTIONS

1. Step-by-: Step)
2. Prep the : Pan and Rolls
3. I preheat the oven to 350°F and butter or spray a sheet pan-don't skip this part unless you like scrubbing cheese later. Then, using a large serrated knife, I cut the entire slab of rolls in half horizontally so I end up with a giant top and bottom.
4. I place the bottom layer on the prepared pan.
5. Build the : Layers
6. Next comes the ham. I layer it evenly over the rolls-you want full coverage, but don't overload or it'll get hard to cut. Then I spread the entire container of Palmetto Cheese across the ham. It's thick, so I use the back of a spoon or spatula to get it into an even layer.
7. Once that's done, I place the top half of the rolls back on.
8. Make the : Glaze
9. In a small bowl, I mix together the : Dijon mustard, honey, dried parsley, and the onion/garlic powder combo. It's sweet, savory, and just a little punchy. I generously brush this all over the tops of the rolls. Don't be shy-it adds flavor and helps the tops turn golden.
10. Bake to : Melty Perfection
11. I cover the pan with foil and bake for about 12-13 minutes. This allows everything to heat through without drying out. Then I remove the foil and bake uncovered for another 10 minutes or so, until the cheese is melty and the tops are lightly browned.

12. Slice and : Serve
13. Once they're out of the oven, I let them rest for a couple of minutes (mostly so I don't burn my fingers). Then I either slice them apart with a serrated knife or stick a toothpick through each one and pull them apart by hand. Either way, they're best served warm.
14. Tips and : Tricks I've Picked Up
15. Make ahead
16. : You can assemble these in advance, cover tightly with foil, and refrigerate until ready to bake. Just add an extra 5 minutes to the covered bake time if they're going in cold.
17. Try different cheeses
18. : No Palmetto Cheese? You can sub in pimento cheese or a mix of shredded cheddar and cream cheese, though Palmetto really gives that signature flavor.
19. Add pickles or jalapeños
20. : For a little zing or heat, tuck in a layer of thinly sliced pickles or pickled jalapeños before topping with the cheese.
21. Gluten-free version
22. : Use your favorite gluten-free rolls and follow the same process.
23. What I : Serve Them With
24. These sliders are a full meal on their own, but when I'm serving a crowd, I like to add:
25. A big green salad with a tangy vinaigrette

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

Original recipe: <https://chefmaniac.com/these-hot-ham-palmetto-cheese-sliders-are-always-the-first-to-disappear/>