

Monte Cristo Sliders - The Sweet & Savory Party Snack You Need

Monte Cristo Sliders: Sweet, Savory, and Seriously Addictive



OVEN
350°F

TIME
25 min

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INGREDIENTS

12 Hawaiian rolls
12 slices deli-sliced ham
12 slices deli-sliced turkey
12 slices deli-sliced Swiss cheese
1/3 cup (76 g) salted butter, melted
1 egg
1/2 teaspoon black pepper
1 tablespoon powdered sugar, for topping
Raspberry or strawberry jam, for dipping (optional but highly recommended)

DIRECTIONS

- Step 1: Prep the Pan:** Preheat your oven to 350 °F (177 °C). Lightly spray a 9x13-inch baking dish with nonstick spray.
- Step 2: Slice the Rolls:** Keeping the rolls together, slice the entire package in half horizontally. Place the bottom halves into the baking pan.
- Step 3: Layer the Filling:** Place 6 slices of Swiss cheese over the bottom buns. Layer all the ham, then all the turkey. Add the remaining cheese slices on top. Finish with the top halves of the rolls.
- Step 4: Make the Glaze:** In a small bowl, whisk together the melted butter, egg, and pepper. Brush this mixture over the tops of the rolls.
- Step 5: Bake:** Bake uncovered for about 25 minutes, or until the cheese is melted and the tops are golden brown. If they start to brown too quickly, tent with foil.
- Step 6: Finish & Serve:** Let cool for a few minutes. Sprinkle with powdered sugar and serve warm with raspberry or strawberry jam on the side for dipping.

SWAPS & NOTES

& Variations Rolls: Hawaiian rolls give the perfect sweet base, but you can use any soft dinner roll or slider bun.

Meat Options: Mix in crispy bacon or swap the turkey for roast chicken.

Cheese Swap: Gruyère or provolone can stand in for Swiss for a different flavor.

Jam: Raspberry is the classic, but try hot pepper jelly for a sweet-heat twist.

TIPS FOR SUCCESS

Use parchment paper under the rolls for easier cleanup.

Let it rest for 5 minutes after baking to help the cheese set before slicing.

Cut with a serrated knife for clean slider portions.

Serve warm - that gooey cheese and sweet-savory combo is best hot from the oven.

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

Original recipe: <https://chefmaniac.com/monte-cristo-sliders-the-sweet-savory-party-snack-you-need/>