

## Baked Ham & Palmetto Cheese Sliders for an Easy Crowd-Pleasing Appetizer

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**OVEN**  
**350°F**

**TIME**  
**12 to 13 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 package King's Hawaiian Rolls, 24-count
- 1 container Palmetto Cheese, 20 ounces
- 1 pound thinly sliced cooked deli ham
- 1 tablespoon Dijon mustard
- 1 tablespoon honey
- 1 tablespoon dried parsley
- 1/4 teaspoon onion powder or garlic powder, or half and half of each

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F. Butter or lightly spray a sheet pan.
2. Slice the rolls: Do not separate the rolls into individual pieces. Using a large serrated knife, slice the entire package of rolls in half horizontally so you have one slab of tops and one slab of bottoms.
3. Build the bottom layer: Place the bottom half of the rolls onto the prepared sheet pan.
4. Add the ham: Layer the deli ham evenly over the bottom half of the rolls.
5. Spread the cheese: Spread the entire container of Palmetto Cheese evenly over the ham.
6. Add the tops: Place the top half of the rolls over the cheese layer.
7. Make the topping: In a small bowl, stir together the Dijon mustard, honey, dried parsley, and onion powder and/or garlic powder.
8. Brush and cover: Brush the topping generously over the tops of the rolls. Cover the sheet pan with foil.
9. Bake: Bake for 12 to 13 minutes.
10. Finish uncovered: Remove the foil and bake for another 10 minutes, or until the sliders are heated through and the cheese is melty.
11. Slice and serve: If desired, place a toothpick or skewer into each sandwich. Cut apart with a knife and serve warm.

### SWAPS & NOTES

Palmetto Cheese is the star here because it gives the sliders a rich, creamy, pimento-cheese-style filling that melts beautifully as the sandwiches bake.

If you already know you love that flavor, this recipe will be an easy favorite.

Thinly sliced deli ham works best because it layers evenly over the rolls and heats through quickly.

You can fold or ruffle it a bit as you layer it to give the sliders more texture.

## TIPS FOR SUCCESS

Use a serrated knife when slicing the rolls so you can cut the slab cleanly without tearing the bread.

Spread the Palmetto Cheese evenly from edge to edge so every slider gets plenty of creamy filling.

Covering the sliders for the first part of baking helps everything heat through without over-browning the tops too early.

If you want slightly crispier tops, leave them uncovered for an extra minute or two at the end, but keep an eye on them so the rolls do not get too dark.

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

Original recipe: <https://chefmaniac.com/baked-ham-palmetto-cheese-sliders-for-an-easy-crowd-pleasing-appetizer/>