

Curried Ham and Turkey Sliders

Makes 12 servings

4 (12-ounce) packages King's Hawaiian sweet rolls
1 (8-ounce) package cream cheese, softened
6 teaspoons Madras curry powder
1 (12-ounce) jar red pepper jelly
½ cup mince red onion
1 ½ pounds thinly sliced smoked ham
1 ½ pounds thinly sliced cracked pepper smoked turkey breast
½ pound thinly sliced Swiss cheese
½ cup unsalted butter, melted
Garnish: chopped fresh parsley

1. Preheat oven to 375. Line a 17 ½ square inch rimmed baking sheet with parchment paper.
2. Cut rolls in half horizontally, trying not to break the buns apart from each other. Place bottom half of buns on prepared pan.
3. In a medium bowl, stir together cream cheese and curry powder. Spread cream cheese mixture onto bottom buns. Spread with jelly, and sprinkle with onion. Layer with ham, turkey, and cheese. Cover with top buns, and brush with melted butter.
4. Bake until buns are toasted and cheese is melted, about 35 minutes, covering with foil after 10 minutes of baking to prevent excess browning.
5. Garnish with parsley, if desired and serve warm.