

## **Anytime Tailgate Sliders**

### **Ingredients:**

12 King's Hawaiian sweet rolls, split across; 1 lb. honey ham, shaved; 12 oz. Swiss or Provolone cheese, sliced; 8 oz. tub Philadelphia chive and onion or garden vegetable cream cheese, softened; 1 stick butter, melted; 1/4 cup grated Parmesan cheese; 1 Tbsp, Worcestershire sauce; 1 1/2 tsp. dried minced onion

### **Instructions:**

Lightly spray 11x7 baking dish with non-stick cooking spray. Split rolls across with serrated knife and arrange dish. Layer ham and Swiss or Provolone on top of roll bottoms. Spread roll tops with layer of cream cheese. Carefully place tops to match up with rolls below. In a small bowl, combine melted butter, Parmesan, Worcestershire, and minced onion. Pour evenly over sandwiches. Let stand for about 20 minutes. Cover with foil and bake at 350 degrees for 20 minutes or until heated through. Enjoy!

**By Linda Rogers, Butler County**

## **Reuben Sliders**

### **Ingredients:**

12 Kings Hawaiian Rolls  
8 oz.'s Swiss Cheese  
8 oz.'s Corned Beef  
8 oz.'s Sauerkraut, squeezed dry  
1/3 cup 1000 Island dressing

1/4 cup butter, melted  
1/2 tsp. dried minced onion  
1/2 tsp. sesame seeds  
1/4 tsp. poppy seeds  
1 tsp. sea salt, optional

### **Instructions:**

1. Preheat oven to 350F. degrees and spray a 9x13 inch pan with Pam cooking spray.
2. Split rolls in half. length wise. Place bottom halves in baking pan.
3. Top with 6 slices swiss cheese, corned beef, sauerkraut, and 1000 Island dressing. More corned beef and then a second layer of swiss cheese.
4. Place top halves of buns on top.
5. Mix together the butter topping ingredients.
6. Brush tops of rolls with butter mixture
7. Cover with tinfoil and bake for 20 minutes until hot and bubbly.
8. Remove foil. Bake 5 minutes. Slice & serve.

**By Linda Loveless, Calhoun County**

## **Orange Chicken Sliders**

### **Ingredients:**

6 skinless boneless chicken tenders  
¼ teaspoon black pepper  
¼ cup soy sauce  
1 cup buttermilk  
1 ½ cup self-rising flour  
Vegetable oil  
1 tablespoon cornstarch  
½ cup apple cider vinegar  
½ cup honey  
½ cup orange juice  
1 tablespoon soy sauce  
2 teaspoons Sriracha  
2 teaspoons tahini/toasted sesame paste  
1 teaspoon minced garlic  
1 tablespoon vegetable oil  
3 cups cabbage slaw mix  
⅓ cup mayonnaise  
1 tablespoon Dijon mustard  
1 teaspoon tahini/toasted sesame paste  
¼ teaspoon salt

Buns

Brioche style butter rolls

### **Instructions:**

Place chicken in a gallon Ziploc bag, and with your fist (or rolling pin) press chicken to flatten (not too thin), add black

pepper and soy sauce. Let marinate from 30 min - 1 hour.

In a bowl dissolve the cornstarch in the vinegar, stir in honey, orange juice, soy sauce, tahini and Sriracha. In a small saucepan, heat the oil over medium-low heat, add garlic and cook, stirring one to two minutes. Add the sauce mixture,

Bring to a boil, reduce the heat to low and simmer until sauce thickens, about three minutes. Cover to keep warm.

In a medium bowl, stir mayonnaise, Dijon, tahini, and salt. Add cabbage slaw mix. Mix all together.

Add buttermilk to the Ziploc bag, mix well. Remove chicken from bag, place in the flour, coat thoroughly. Heat oil in a medium frying pan. Place breaded chicken into the frying pan. Fry until golden brown and crispy on both sides. Remove from oil, place on paper towels.

With a serrated knife, slice rolls open. On the bottom of each roll, place one piece of chicken, ½ tablespoon orange sauce and 1 tablespoon of slaw, then close with the top of the roll.

**By Jane Elliott, Chambers County**

## **Smoked Sausage Piggy Sliders**

### **Ingredients:**

- 1 (13.5) package smoked sausage
- 1 (12 count) Slider buns of choice
- 12 cracker cut size of extra sharp white cheddar cheese
- 1 cup bacon jam (recipe to follow)

### **Bacon Jam:**

- 8 slices of chopped bacon
- 2 tablespoons of brown sugar
- 1/2 cup of chopped white or yellow onion
- 1/2 tsp. of smoked paprika

### **Instructions:**

In a saucepan, combine bacon and onion on medium heat for 3-5 minutes until bacon begins to brown. Add brown sugar and smoked paprika. Simmer mixture another minute. Remove bacon mixture with a slotted spoon.

(1) Preheat grill to low/medium heat. Grill meat for 10-12 minutes or until heated through, cut in coin-size pieces. This may also be cut in coin sliced and cooked in an electric skillet for 10-12 minutes.

(2) Cut slider buns in half; spread with bacon jam. Top with sausage, cheese and bun tops.

(3) Wrap in foil. Place on grill to melt cheese or in a 400 degree oven for 10 minutes to heat and melt cheese.

Serve warm with your favorite side dish! Enjoy!

**By Shirley Lumsden, Cherokee County**

## **Chicken Salad Sliders**

### **Ingredients:**

3 cups cooked boneless chicken breast shredded seasoned with 2 tablespoons Slap Ya Mama seasoning.

1/3 cup mayonnaise

1/4 cup sweet pickle relish

1 cup toasted chopped pecans

1 cup chopped grapes

1 tablespoon pickled Jalapeno juice

1 tablespoon Slap Ya Mama seasoning

Lettuce

Sliced Tomatoes

Grapes for garnish

12 Ozark Heart Sweet Hawaiian Rolls

### **Instructions:**

Cook boneless chicken breast in crockpot seasoned with 2 tablespoons Slap Ya Mama seasoning and cook for 4 hours on low.

Shred chicken breast with a mixer and add all other ingredients. Mix well and chill overnight.

Put 1 heaping tablespoon of chicken salad on each roll and top with a slice of tomato and lettuce.

Place sliders on 9x13 serving platter and add grapes for garnish.

**By Sharon Shepherd, Choctaw County**

## **BLT Salmon Sliders**

### **Ingredients:**

1 can of salmon, drained and picked

1/2 sweet onion, diced

2 cloves garlic, minced

1 large egg

2 TBSP flour

2 TBSP breadcrumbs

1/2 tsp Cajun seasoning

Rock House Farms thick sliced bacon

Texas Toast

Bill's Homemade Tartar Sauce

Chopped Lettuce

Sliced Tomato

Salt + Pepper, for seasoning

### **Instructions:**

Start by sautéing your onion and garlic in a little oil, then aside to cool. In a mixing bowl combine your salmon, sautéed onion and garlic, egg, flour, breadcrumbs, cajun seasoning, and a little salt and pepper. Once it's well mixed, use a small ice cream scoop to measure out even balls of your salmon mixture and form them into small patties. In a cast iron skillet with avocado oil, fry each patty at medium heat for about 4-5 minutes per side. Set aside on a paper towel lined plate to drain and cool.

Fry (or bake) your bacon however you prefer until nice and crispy and set aside to cool.

Now you'll butter and broil your slices of Texas toast until crispy and golden.

Cut your slices of Toast into fourths and get ready to assemble your slider.

Smear two pieces of the Texas toast with tartar sauce. To one piece of the fourth'd toast add your salmon patty, bacon, a piece of lettuce and a slice of tomato and top with your second piece of toast. Use a toothpick to hold it all together and then continue assembling until all of your sliders are ready. Enjoy!

**By Karah Skinner, Cleburne County**

## **Ham and Cheese Sliders**

### **Ingredients:**

2-12 Packages of Sweet Hawaiian Rolls

1.5 pounds black forest ham, shaved

1 stick butter

24 slices Swiss cheese

2 t Worcestershire sauce

1 t poppy seed

1 t garlic powder

### **Instructions:**

Line a baking pan with parchment paper. Slice rolls and place one or two slices of shaved ham on bottom of rolls. Cut cheese into 4 parts and place on each sandwich. Place top on rolls. In saucepan, mix butter, Worcestershire sauce, garlic powder and poppy seeds. Brush melted mixture over sandwiches. Cover with foil; let sit in fridge 1 hour or overnight. Sliders can also be baked right away.

Preheat oven to 375 degrees. Bake for 15 minutes or until cheese is melted.

**By Paulette Bodiford, Crenshaw County**

## **Philly Cheesesteak Pretzel Sliders**

### **Ingredients:**

1 pound lean ground beef  
2 tablespoons butter  
1 small yellow onion diced  
1 small green bell pepper diced  
8 ounces brown mushrooms minced  
2 tablespoons ketchup  
1 tablespoon Worcestershire sauce  
1/2 teaspoon Kosher salt  
1/2 teaspoon fresh ground black pepper  
1/2 tsp garlic powder  
1 tablespoon cornstarch  
1 cup beef broth  
8 ounces Provolone Cheese Slices  
4 tbsp melted butter  
1 package (9 sliders) Kings Hawaiian Pretzel Slider Buns

### **Instructions:**

Add the ground beef to a large cast iron skillet and brown. Remove the beef (you can leave the fat) and add the butter and the onions and bell peppers and mushrooms.

Let brown for 1-2 minutes before stirring, then let brown for another 1-2 minutes before stirring again.

Add the beef back into the pan.

In a small cup mix the beef broth and cornstarch together

Add the ketchup, Worcestershire sauce, salt, black pepper, garlic powder, beef broth/cornstarch mixture into the pan.

Cook until the mixture is slightly thickened.

Preheat oven to 350 degrees.

Slice package of pretzel buns in half and layer bottom half on bottom of metal pan. Spread meat mixture over bottom of buns. Layer desired cheese slices over top of meat and layer top

of buns over top. Lightly spread melted butter over top of pretzel buns. Heat in oven until buns are thoroughly warm and cheese is melted.

**By Sara Haynes, Cullman County**

## **Cuban Sliders**

### **Ingredients:**

2 pkg brioche or King's Hawaiian dinner rolls  
½ c butter, melted  
1 T Poppy Seeds  
1 T Onion Powder  
2 T Worcestershire Sauce  
2 T Dijon Mustard  
1 lb pulled pork (recipe below)  
½ lb honey cured deli ham  
½ lb swiss cheese  
Dill pickle chips patted dry, enough for 2-3 per roll

### **Instructions:**

Grease bottom and sides of 9 x 13 inch baking dish or disposable aluminum pan. Cut rolls in half. Arrange bottoms of rolls in baking dish. Mix melted butter, Dijon mustard, Worcestershire sauce, onion powder and poppy seeds together in bowl. Brush half the mixture over bottom halves of rolls in baking dish. Layer pulled pork, ham, Swiss cheese and pickle chips in this order and cover with tops of rolls. Brush remaining butter mixture over tops. Cover with aluminum foil and refrigerate 20-30 minutes. Preheat oven to 350 degrees. Bake sliders, covered for 20 minutes. Remove foil and press down tops of sliders with a spatula to flatten. Bake until sliders are heated through and top is crispy, about 15 minutes more.

### **Slow Cooker Pulled Pork**

3-4 lb pork shoulder butt  
¼ c brown sugar  
2 t kosher salt  
1 ½ t black pepper  
1 t ground mustard  
1 t onion powder  
1 t smoked paprika  
1 t garlic powder  
¼ t cayenne pepper

¾ c chicken broth

¼ c apple cider vinegar

1 T Worcestershire sauce

1 t liquid smoke

Cut meat into 4-6 equal size pieces. Trim fat as desired. In a bowl, mix dry ingredients and rub all over meat.

Add chicken broth, vinegar, Worcestershire sauce and liquid smoke to slow cooker and whisk together. Place meat in slow cooker and cook on low for 8-10 hrs or high for 4-6 hrs.

Remove meat to a bowl and shred with two forks. Serve with juices from slow cooker or favorite BBQ sauce.

**By Debbie Kirkland, Dale County**

## **French Dip Sliders**

### **Ingredients:**

3 lb chuck roast  
1 package onion soup mix  
2 beef bouillon cubes  
1 dark beer  
1 can beef consomme  
1 package slider buns  
Sliced provolone cheese

### **Instructions:**

Put roast, onion soup mix, bouillon cubes, beer, and consomme in a crockpot. Cook on low for 6-8 hours.

When done, separate meat and liquid.

Chop meat.

Strain and reserve liquid.

Prepare sandwiches and top meat with cheese.

Toast both slices of bread in the oven until slightly brown and cheese is melted.

Serve sandwiches with small bowls of juice from roast. Dip and enjoy!

**By Jennie Barrett, Elmore County**

## **Jenn Patrick's Slider**

### **Ingredients:**

3.5lb chicken breast strips

Kings Hawaiian Slider Buns-24 pack

1 Pack Dry Au Jus Gravy Mix

1 Pack Dry Ranch Dressing Mix

1 stick Butter

10-12 Pepperoncini peppers-sliced

2 cups prepared slaw (slaw mix, 1 cup mayo, 1/2 cup Wickles Relish, 4 tsp sugar)

Provolone Cheese slices-12 cut into halves

GARNISH: Long Toothpicks with Cherry and/or grape tomatoes, sweet peppers, pepperoncini peppers or slices

### **Instructions:**

Add chicken to slow cooker

Sprinkle both dry packets of mix on top of chicken.

Top with stick of butter (sliced) and pepperoncini slices

Cover and Cook on low- 4 hours until done

Shred Chicken with forks

Drizzle small amt of juice on inside of buns

Place shredded chicken on buns

Add slice of provolone on chicken

Spoon slaw on top of cheese

Place top on bun

Use long toothpicks to spear grape tomato, sweet pepper, pepperoncini peppers for each slider and garnish tray with more of the tomatoes or peppers

**By Kasey Vickery, Etowah County**

## **Pepperidge Farm Sliders**

### **Ingredients:**

- 1 12 pkg Pepperidge farm Butter Rolls
- 2 lbs lean ground beef

½ c chopped onion

### **Instructions:**

Cook until browned. Top with mayonnaise with sesame seeds, mustard, ketchup, lettuce, pickles, tomato slices.

**By Mary Tucker, Fayette County**

## **Mushroom/Ground Beef Sliders**

### **Ingredients:**

- 1 lb ground beef
- 2 pk. Mushroom gravy
- 1 pk or 12 slices of cheese (Swiss or pepper jack)
- 1 small jar sliced mushrooms
- ½ stick oleo
- 1 dozen dinner rolls or Hawaiian Slider Rolls
- Dill pickles for garnish

### **Instructions:**

Preheat oven to 350 degrees

1. Slice rolls into halves. Put small amount of melted oleo on to griddle or skillet. Toast both bottoms and tops of roll. Remove when toasted and set aside.
2. Brown ground beef until done and drain excess grease, set aside.
3. Follow directions on mushroom gravy package. When gravy becomes thick add ground beef and drained mushroom slices. Stir and simmer 5 minutes.
4. Place bottom half of rolls into a 9x13 casserole dish. Ladle ground beef mixture onto each bottom half.
5. Place 1 slice of cheese on top of ground beef mixture. Then place top half of roll on top of cheese. Brush rolls tops with rest of melted oleo.
6. Cover casserole dish with foil. Bake in oven until cheese melts, about 10 minutes.
7. Remove foil, place on slice of dill pickle atop each roll. A toothpick can hold pickle in place.

Serve warm.

**By Elizabeth Daniel, Franklin County**

## **Baby Swiss Cranberry Turkey Sliders**

### **Ingredients:**

1 12 count Hawaiian Rolls

12 oz sliced deli turkey

8 oz sliced baby swiss cheese

½ c cranberry sauce

½ c melted butter

### **Instructions:**

Preheat oven to 350 degrees. Cut buns in half horizontally so there are two pieces. Grease 9 x 13 pan and place bottom of buns in pan. Layer cheese on the bottom buns, cover with layer of turkey, spread cranberry sauce over turkey evenly, cover with remaining cheese. Top with other half of buns. Brush with butter, cover with foil. Bake 15-20 minutes, remove foil and bake an additional 5-7 minutes to crisp top. Cool slightly before serving.

**By Elizabeth Usery, Geneva County**

## **Inside-Out Bacon PBJ Sliders**

### **Ingredients:**

6 slices of smoked bacon

6 brioche slider buns, split horizontally

6-8 Tbs crunchy peanut butter

4-6 Tbs strawberry preserves

3 Tbs unsalted butter

### **Instructions:**

Heat a large skillet over medium-high. Cook bacon 2-3 minutes until crispy. Crumble, set aside and clean skillet.

Meanwhile, cut top off each bun, toast the top side and outside of the bottom bun without butter in a dry skillet, 30 seconds to one minute.

Spread 2 tsp of peanut butter on each side you just heated. Spread 1 Tbs jelly on one peanut butter side evenly, while completely covering the other peanut butter side with bacon.

Put sides together. Spread one side with butter, place in dry skillet to toast until brown. Spread butter on other side and flip to toast. Cool for 5 minutes. Enjoy!

**By Mary Helms, Henry County**

## **Cranberry Orange Sliders**

### **Ingredients:**

1 lb. deli ham

1 lb. deli turkey

8 slices applewood bacon

8 slices Swiss cheese

8 slices sharp cheddar cheese

¼ c. cranberry sauce

¼ c. orange marmalade

Lettuce

Mayonnaise

8 slider buns

### **Instructions:**

Fry bacon and set aside. Slice slider buns and begin to built in this order: mayonnaise, marmalade, Swiss cheese, ham, bacon, cheddar, turkey, lettuce, then spread cranberry sauce on top piece of bun. Close and enjoy!

**By Rhonda Hughes, Jefferson County**

## **Easy Philly Cheese Sliders**

### **Ingredients:**

- 1 lb. shaved roast beef
- 3 T olive oil
- 9 slices provolone
- Large bell pepper, chopped
- ½ c onion
- 4 T butter, divided
  - 2 T mayonnaise
- 12 sweet Hawaiian rolls
- 2 T topping (1 T each of dried onion flakes, sesame seeds and garlic salt)

### **Instructions:**

Heat oven to 350 F. Mix topping ingredients in a small bowl and set aside. In a skillet over medium heat, melt 2 T butter, add chopped vegetables and saute. Set aside.

In a skillet over medium heat, add 2 T oil and roast beef. Cook until heated and slightly browned.

Carefully cut rolls in half and place in the bottom part in a glass dish. Spread mayonnaise over rolls.

Top with roast beef, provolone and sprinkle sauteed veggies over the cheese. Place in oven 8-10 minutes until cheese is melted.

Remove from oven and add roll tops. Mix topping with 2 T butter and brush over tops of rolls. Return to oven for 5 minutes.

**By Sandra Terry, Lawrence County**

## **Roast Beef Sliders**

### **Ingredients:**

12 slider buns

½ cup mayonnaise

2 T prepared horseradish

1 lb. thinly sliced deli roast beef

5 slices sharp provolone

4 T unsalted butter, melted

½ T packed light brown sugar

T Dijon mustard

2 t finely minced sweet onion

1 T Worcestershire

½ t coarse salt

1 T poppy seeds

### **Instructions:**

Heat oven to 350 and grease a 9-by-13-inch baking dish. Split buns and place in a baking dish. In a small bowl, mix mayonnaise and horseradish. Spread evenly on the bottom of each bun and top with roast beef, cheese and top of the buns. In a small saucepan over low heat, melt butter and brown sugar. Once sugar has dissolved, remove from heat and whisk in all remaining ingredients, sans poppy seeds. Spoon mixture over sandwiches and sprinkle with poppy seeds. Loosely cover sliders with foil and bake for 10 minutes. Remove foil and continue to bake until the tops are golden brown and the cheese has melted, about 8-10 minutes.

**By Mrs. Henderson, Lee County**

## **Pepper Jelly Turkey Sliders**

### **Ingredients:**

Brioche buns, 12 count, sliced

Small package of cream cheese, room temperature

Red pepper jelly

Thinly sliced smoked deli turkey

### **Instructions:**

Assemble and enjoy!

**By Doris McGuire, Limestone County**

## **Crack Chicken Sliders**

### **Ingredients:**

- 6 slices Bacon
- 8 oz. Cream Cheese
- 1/4 cup chicken broth
- 1 packet dry Ranch dressing mix
- 2 cups cooked chicken( I used Rotisserie chicken)
- 1 1/2 cups shredded Colby Cheese
- 1 small onion finely chopped
- 12 Hawaiian Rolls
- 2 TBSP butter
- 1/2 tsp minced Garlic
- 1 tsp grated Parmesan Cheese
- 1TBSP green onion for garnish

### **Instructions:**

Place bacon on a foil lined baking sheet. Put in oven and bake at 400 degrees F. for 20 minutes. Remove from oven and lower the temperature to 350 degrees. Allow bacon to cool, then crumble. Lay aside. While bacon is cooking, shred enough chicken for 2 cups. Place cream cheese, chicken broth, and ranch dressing mix in a large pot over medium heat. Cook until cream cheese is melted and mixture is smooth. Add in bacon, chicken, 1/2 cup of cheese, and onion to the cream cheese mixture. Cut rolls in half so that you have tops and bottoms. Place bottom half of rolls on a baking sheet. Spread chicken mixture over roll bottoms. Sprinkle the remaining cup of cheese over the chicken mixture. Place top half of rolls over the bottoms. Melt butter and stir in garlic. Brush over buns. Sprinkle Parmesan cheese and green onions over the tops of rolls. Bake at 350 degrees F. for about 10-15 minutes until cheese is melted and tops are browned. Cool slightly and cut into 12 sliders. Serve immediately.

**By Teresa Ellis, Marshall County**

## **Turkey Sliders**

### **Ingredients:**

Kings Hawaiian dinner rolls

Turkey

Muenster cheese, sliced (fold cheese in half and half again, giving you 4 small squares)

Can of whole cranberries

1-1 ½ c mayonnaise

Butter glaze:

½ stick butter

¼ cup brown sugar

2 tsp. Worcestershire

1.5 tsp yellow mustard

1 tsp poppy seeds

### **Instructions:**

Heat oven to 350. Line pan or lightly spray pan with non-stick cooking spray. Mix cranberries with mayonnaise. Separate and slice rolls. On roll, put a small amount of the mixture on the bottom, layer on turkey and cheese. Place top on roll. Place in pan. Cover with butter glaze. Place in oven and bake uncovered for 15 minutes.

To make the butter glaze, melt butter and add brown sugar. Stir till dissolved. Add Worcestershire, mustard and poppy seeds.

**By Denise Anderson, Mobile County**

## **Aloha Ham Sliders**

### **Ingredients:**

12 Hawaiian rolls, sliced

8 oz brown sugar and cinnamon cream cheese spread

10 oz package honey baked ham, sliced

Can of sliced pineapple, well drained

### **Instructions:**

Spread cream cheese on both sides of the roll. Put a good size helping of ham on each roll. Add sliced pineapple. Add top on roll and stick with a toothpick.

**By Martha Jordan, Monroe County**

## **Chicken Bacon Ranch Sliders**

### **Ingredients:**

3 pounds thawed boneless skinless chicken breasts

2 packets dry ranch seasoning

Tsp garlic salt

2 blocks cream cheese

10 slices of bacon, cooked and crumbled

1 c cheddar cheese

### **Instructions:**

In a crock pot, layer chicken on the bottom. Sprinkle with dry ranch and garlic salt. Cut cream cheese in large chunks and put on top of chicken. Cover and cook on low for 6-8 hours or high for 4 hours. Once cooked, shred chicken with two forks. Mix in bacon and cheddar. Serve on rolls or buns and garnish with green onions if desired.

**By Amy Belcher, Montgomery County**

## **Tropical Chicken Sliders**

### **Ingredients:**

8 oz. Crushed Pineapple/Natural Juices  
2 tsp. Lemon Juice + 2 Tbsp. Lemon Juice  
1 tsp. Minced Garlic  
1 tsp. Basil Paste  
2 tsp. Orange Marmalade + 2 Tbsp. Orange Marmalade  
2 Rounded Tbsp. Brown Sugar  
2 Heaping Tbsp. Duke's Mayo  
2 Chicken Breasts or 6 Chicken Fingers or 2 cups  
precooked Chicken  
Pack of Slider Buns  
Cheese Slices of your choice  
Package of Classic Coleslaw Mix

### **Instructions:**

Drain juice from pineapple into separate bowl. Set crushed pineapple aside. Add 2 tsp. lemon juice in pineapple juice. Stir as you add each of these ingredients, garlic, basil paste, 2 tsp. orange marmalade, 2 Tbsp. brown sugar; mix well. Taste the mixture if it is too sour add more brown sugar to your liking. Add half of the mixture plus 2 Tbsp. lemon juice and the 2 Tbsp. orange marmalade. If using precooked chicken, marinate in the mixture for a couple of hours to add more flavor. If using raw chicken put chicken and half of the pineapple mixture in a crock pot and cook on high until chicken is done.

In a bowl put the rest of the pineapple mixture, add the mayo and stir then add chicken mix well. (Mayo can be omitted) Add crushed pineapple to the slaw.

Toast bun with the cheese slice. Add chicken and slaw and enjoy!

**By Dana Norred Moodey**

## **Roast Beef Sliders**

Place one pound of thinly sliced roast beef in a bowl. Pour ½ c of your favorite barbecue sauce on top. Gently stir together.

Melt one stick of butter and add 1 T of Worcestershire sauce, 1 T Grey Poupon, 1 T poppy seeds and 2 T light brown sugar. Bring to a low boil and stir constantly until blended.

Put bottoms of 12 slider rolls in a pan. Top with roast beef. Place a slice of Muenster on top. Put tops of sliders on and pour butter mixture on top. Bake 20 minutes.

**By Nancy Reid, Russell County**

## **Turkey, Swiss and Cranberry Sliders**

### **Ingredients:**

12 Slider Rolls, either Regular or Hawaiian  
Deli Oven Roasted Turkey  
Baby Swiss Cheese  
Homemade cranberry sauce (recipe to follow)  
Mayonnaise  
Melted Butter  
Everything Bagel Seasoning

### **Cranberries in Red Wine Ingredients:**

12 oz Fresh Cranberries  
1 1/2 cup Sugar  
1 Cup Red Wine (Cabernet Sauvignon or Zinfandel)  
1 Cinnamon Stick (3')  
1 piece orange zest (7' worth)

### **Instructions:**

In a small bowl, combine Mayo and Cranberry sauce  
i use 1Tbs Mayo to 2 Tbs Cranberry Sauce  
Place the bottoms of 12 sliders in a 9x13 baking pan  
Build the sliders. Place approx. 1 Tsp mayo/Cran sauce to the bottom slider bun. Stack turkey,  
then swiss cheese. Spread Mayo/Cran mix on top bun.  
Place top buns on stack.  
Brush melted butter over the tops of the sliders. Sprinkle with the Everything Bagel Seasoning.  
Put in 300 degree oven until the cheese is melted.

Rinse cranberries and drain  
Combine sugar and wine in heavy saucepan. Heat to boiling (med heat) stirring constantly.  
Stir in cranberries, cinnamon stick, and orange zest. Increase heat to high and stir until boiling.  
Reduce heat to med. and simmer, partially covered. Stir occasionally until cranberries burst  
(10-15 mins)  
Remove from heat and let cool.  
Discard cinnamon stick. Cut orange zest into smaller pieces and stir into mixture.  
Store in a Mason jar.

**By Pam Falbo, St. Clair County**

## **Ciabatta Sliders**

### **Ingredients:**

8 Ciabatta rolls  
8 oz. Black Forest ham  
8 slices of pepperoni, thick sliced  
8 oz. of sliced Provolone cheese  
8 slices of tomato  
8 slices of red onion, thinly sliced  
1 cup of arugula  
Sliced banana peppers, to taste  
1/2 cup extra virgin olive  
3 Tablespoon red wine vinegar  
1/2 teaspoon Dijon mustard  
1/2 teaspoon honey  
1/4 teaspoon dried oregano  
1/8 teaspoon garlic powder  
Salt and cracked black pepper to taste

### **Instructions:**

Whisk together sandwich dressing ingredients and set aside.

Place Ciabatta rolls on work surface, remove tops and set those aside. Place sandwich ingredients on each roll as follows:

Ham, pepperoni, cheese, tomato slice, onion slice, arugula and banana peppers. Drizzle with sandwich dressing then place other half of Ciabatta rolls on top.

**By Nancy Farrow, Tallapoosa County**

## **Bacon Jam Cheeseburger Sliders**

### **Bacon Jam:**

One Pound bacon cut into pieces

¼ c brown sugar

¼ tsp ground black pepper

1 c finely chopped Vidalia Onion

¼ c Balsamic Vinegar

Cook bacon in large skillet over medium heat about 15 minutes, stirring often. Remove cooked bacon with slotted spoon to plate with paper towels to drain then cut with kitchen scissors into fine pieces. Pour up bacon drippings. In small skillet put 1 T bacon drippings and 1 c onion; cook over medium heat 5 minutes. Add brown sugar, balsamic vinegar and bacon to onion in pan and cook for 5 minutes stirring often to thicken for Jam, add black pepper and remove from heat.

### **Cheeseburgers:**

12 Kings Hawaiian Rolls Cut in Half to make a bottom and top for slider

3 small tomatoes for 12 slices (cherry or Roma)

1 ¼ lb ground beef

1 Tbsp balsamic vinegar

¾ tsp ground black pepper

1 Tbsp Dijon Mustard

1 tsp salt

Three slices sharp cheddar cheese

### **Instructions:**

Preheat oven to 350 degrees. Spray 7 x 11 baking dish with nonstick cooking spray. In mixing bowl, combine ground beef, mustard, vinegar, salt and pepper, mix with hands until well combined. Press mixture evenly into greased baking dish. Bake in preheated oven 15 minutes (leave oven on); drain grease off. Let stand 5 minutes. Transfer beef from baking dish to paper towel lined cookie sheet to drain. On another cookie sheet lined with parchment paper, place bottom half of rolls. Cover with cooked beef. Add 1 T bacon jam to top of each burger. Cut cheese slices to quarters, placing ¼ slice on each burger. Add 12 tomato slices on top of

cheese. Cover with roll top. Bake for 8 minutes until cheese is melted. Serve with pickles and chips for a yummy way to feed a crowd at your next gathering.

**By Donna Anders, Tuscaloosa County**