

Turkey Cranberry Sliders

- 9 Rolls
- 6-8 Slices or more depending on thickness Turkey
- 9 Slices Provolone
- 1/2-1 Cup Cranberry Sauce
- 3 Tbsp Butter
- 1 tsp Worcestershire sauce
- 1 1/2 tsp Dijon mustard
- 1/2 tsp Poppy Seeds
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Recipe Instructions

Make and Bake rolls following the directions for Classic White Bread

Preheat oven to 375F.

Slice rolls in half, keeping the bottom half in the pan.

Place slices of turkey on top. Spread with cranberry sauce and top with slices of cheese. Put tops of rolls on top.

In a small bowl, add butter, Worcestershire sauce, dijon and poppy seeds. Microwave 30 seconds or until butter is melted.

Brush butter on top of rolls. Cover with aluminum foil and bake 15 minutes.

Remove aluminum foil and bake 5-8 minutes.