



Mushroom Swiss Roast Beef Sliders

12-pack Hawaiian rolls	1/3 butter, melted
1 (8 oz) pkg. sliced mushrooms	3 cloves garlic, minced
3/4 lb. roast beef	1 tsp. worcestershire sauce
1/2 lb. Swiss cheese	1/2 tsp. onion powder

Preheat oven to 350 degrees. Spray 9" x 13" dish with cooking spray.

Take rolls out of package.. do not separate! Slice them horizontally through the middle so you have 2 flat slabs.

Place the "bottom" slab in baking dish, set the "top" aside.

Saute mushrooms in a medium-sized skillet and set aside.

Layer roast beef, sautéed mushrooms, and cheese over the bottom layer. Place the top slab over the top.

Combine butter, garlic, worcetershire, and onion powder in small bowl and mix well. With pastry brush, brush butter mixture over the top of the sliders. Cover dish with tin foil and bake for 20-25 minutes or until cheese has melted.

Remove sliders from oven and serve with "Horsey" sauce on the side. (see recipe on pg. 130)