HOT
Pastrami Sliders

CERTIFIED HEREFORD BEEF®

Hot Pastrami Sliders

Total Recipe Time: 30 minutes
Total servings: 12
Protein per serving: 10g

Ingredients

- 12 slider buns or Hawaiian sweet rolls
- 1/2 pound Certified Hereford Beef pastrami deli meat
- 6 ounces aged Swiss cheese
- 6 tablespoons unsalted butter
- 1 onion, sliced into rings
- 4 teaspoons mustard
- 1 teaspoon garlic powder

Instructions

1. Heat oven to 350°F.
2. Slice rolls/buns in half horizontally. Spread mustard evenly on the bottom of the rolls and place in a 9x13 baking dish.
3. Fold the pastrami into thirds and place on each roll. Fold Swiss cheese slices into thirds and place on top of pastrami.
4. In a microwave safe bowl, heat butter and onion rings for 1 minute in the microwave. Remove onion rings and place on top of each sandwich.
5. Add top bun/roll to the sandwich. Stir in garlic powder to the butter mixture and brush on top of buns.
6. Cover pan with foil and bake for 20 minutes. Remove from oven, cool and serve.