

Ingredients

Prep time: 5 minutes

Total time: 23 minutes

Servings: 12

1 pkg. Hawaiian Rolls (12 rolls)

1 cup pimento cheese

3/4 cup Woodhill Cottage Tomato Jam

5 slices cooked thick-cut, smoked bacon

6 ounces thick sliced ham

6 ounces thick sliced turkey

Instructions

Preheat oven to 350 degrees and line a baking sheet pan with parchment paper.

Using a serrated knife, cut crosswise through all of the rolls at once to divide the top half from the bottom (keeping the sides of the rolls intact).

Place both halves cut side up on the prepared pan. Spread the pimento cheese over one side of the bottom rolls in an even layer. Spread the Tomato Jam on the other side of the top rolls in an even layer.

Bake for 10 minutes or until the cheese is slightly puffy. Arrange bacon slices on top of the jam layer and the ham slices in an even layer on top of the cheese layer. Return to the oven and bake 5 to 6 minutes.

Add turkey slices in an even layer over the ham and bake for 2 minutes or until heated through. Combine both sides of the sandwich layers, cut sliders apart and serve warm.

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