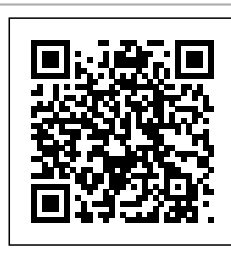


# Italian Sliders



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Recipe by: Laura Vitale

Makes 12

**Prep Time: 10 minutes**

**Cook Time: 30 minutes**

## Ingredients

- 12 slider size hawaiian rolls
- 1/3 cup of Mayo
- 1 or 2 Cloves of Garlic, minced
- 1/4 cup of Freshly Grated Parm
- 4oz of Spicy Salami
- 4oz of Soppressata
- 4oz of Ham
- 4oz of Sharp Provolone
- Sliced Pepperoncini
- Sliced Sweet Pickled Peppers
- 3 Tbsp of Melted Butter
- 1 tsp of Italian Seasoning
- 1 tsp of Onion Powder
- 1 tsp of garlic Powder
- Dash of Worcestershire Sauce

1) Preheat your oven to 350 degrees. In a small bowl, stir together the mayo, parm and garlic and set aside. In a separate small bowl, mix the butter, garlic powder, Italian seasoning, onion powder and Worcestershire sauce and set aside as well.

Slice the whole pack of rolls down the center, schmear the mayo on both sides (you might not need it all, you need a very thin layer) then layer with your meats, cheese and pickled peppers, top on and brush the butter mixture all over the top.

2) Cover with foil, bake for 20 minutes then remove and bake for 10 more minutes. Allow them to cool for about 15 minutes before slicing and serving.

