



# Mississippi Sin Sliders

## Ingredients needed for Mississippi Sin Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls, sliced in half
- 8-10 slices of leftover holiday ham
- ½ cup green onion, finely chopped
- 3 cup shredded cheddar cheese
- 8 ounces of cream cheese, softened
- 8 ounces sour cream
- 1 cup mayonnaise
- 1 teaspoon hot sauce of your liking
- 1 teaspoon Worcestershire sauce
- 2 tablespoon unsalted butter, melted
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and Pepper, to taste



## Directions for Mississippi Sin Sliders

1. Preheat oven to 350 and lightly grease a 13" x 9" baking dish.
2. In a large bowl combine softened cream cheese, sour cream, shredded cheese (save some cheese for the tops of the rolls), mayonnaise, hot sauce, Worcestershire sauce, green onions, seasonings, and salt and pepper to taste.
3. Slice the rolls and place the bottom of the dinner rolls in your lightly greased pan. Spread your mixture evenly and layer on the slices of ham.
4. Place the rest of the Dinner Rolls on top and brush with melted butter and a sprinkle of cheese.
5. Place sliders in the oven and cook for 10-15 minutes until the tops are golden brown and the cheese mixture is bubbly.
6. Slice and serve your Mississippi Sin Sliders!

