How to...



Make pull-apart cheesy ham sliders

Ingredients

- 12-pack Hawaiian sweet rolls (such as King's Hawaiian brand)
- 4 tablespoons mayonnaise
- 2 tablespoons pickle relish
- 4 tablespoons butter, melted
- 1 tablespoon yellow mustard
- 1 teaspoon garlic powder
- 1 tablespoon sesame seeds
- 1/2 pound sliced Havarti cheese
- 1 pound deli ham

Instructions

- **1.** Preheat oven to 350° F. Use a bread knife to slice the block of rolls in half horizontally, keeping them intact as best you can. Fit the bottom halves into a 9-inch square baking pan.
- 2. In a small bowl, stir together the mayonnaise and pickle relish. Spread the mixture over the cut sides of the rolls. In another small bowl, add the melted butter, mustard, garlic powder, and sesame seeds and stir to combine. Set the butter mixture aside.
- **3.** Layer half the cheese over the bottom rolls in the baking pan. Fold ham slices to fit onto the roll, then place the ham on top of the cheese. Cover ham with the remaining cheese slices. Fit the top half of the rolls into the pan.
- **4.** Pour the butter mixture over the rolls and bake for 20 minutes, or until the bread is golden and toasty and the cheese is melted. Carefully remove from the oven and serve immediately. Makes 12 sliders.

ECO TIP SET UP YOUR OWN RAIN CATCHER

If you have plants in your home or outside, you know they need water to thrive. However, you don't have to always turn on your tap to water your plants. Instead, you can try to collect rainwater for your watering needs. This will reduce your reliance on water from your local source, which conserves it for use during drier periods. A simple way to harvest rainwater is to set up watering cans to collect water as it rains. Use the collected water to give plants a drink, then set the cans out again to gather water from the next rain. You can also talk to your family about getting a rain barrel, which collects larger amounts of rainwater to reuse.

