



CORNED BEEF SLIDER

Savory, melty, and packed with flavor, Corned Beef Sliders bring big nostalgic deli vibes in a bite-sized package. Layers of tender corned beef, Swiss cheese, and tangy sauerkraut come together on soft, buttery rolls, all tied together with a kick of horseradish-spiked Thousand Island dressing. A garlicky, butter glaze topped with caraway seeds takes them over the top. Baked to pure melty perfection, these sliders are the ultimate warm, toasty indulgence to add to your menu this spring. Rudi's® French Dinner Rolls package these sliders in the perfect soft, crispy rolls that go straight from the freezer to your oven for a quick refresh!

Yield: 12 Sliders



INGREDIENTS

RICH'S RUDI'S® FRENCH DINNER ROLLS (#22245)

1/3 C	Thousand Island dressing
1 tsp.	Horseradish, adjust to taste
8 oz	Corned Beef, thinly sliced
8 oz	Swiss Cheese (thinly sliced)
1 C	Sauerkraut, drained and squeezed dry
1/4 C	Butter
1/2 tsp.	Garlic powder
1/2 tsp.	Caraway seeds

DIRECTIONS

- 1 Thaw and proof your Rudi's French Dinner Rolls according to package instructions
- 2 Preheat the oven to 350°F
- 3 Pour the salad dressing into a small bowl and add horseradish. Stir to combine and taste. Add more horseradish if desired. Set aside
- 4 Slice dinner rolls in half and place them cut side up on a baking tray or in an oven-safe dish
- 5 Spread about a teaspoon of the horseradish sauce on each side of rolls
- 6 Place a slice of corned beef, draped and folded into a pile, on one half of each roll
- 7 Place a half slice of cheese over the meat.
- 8 Top the cheese evenly with sauerkraut
- 9 Divide any remaining meat over the cheese and top with the remaining cheese
- 10 Place the top roll over each slider
- 11 Melt the butter in a small dish and stir in the garlic
- 12 Brush the butter mixture over the top of each roll and then lightly sprinkle with caraway seeds
- 13 Bake the sliders for 15-20 minutes, until the cheese has melted. Serve warm