



SWEET HAWAIIAN SLIDERS

Perfect for summer! Juicy ground beef and sweet pineapple slices on fluffy Hawaiian rolls, topped with a tangy barbecue-pineapple sauce. A tropical delight for any summer gathering!

Yield: 12 sliders

INGREDIENTS

12 **RICH'S** SWEET HAWAIIAN DINNER ROLL DOUGH (#14587)

1 lb Ground Beef

1 tbsp. Worcestershire sauce

4 Canned pineapple slices, drained

Lettuce

Bar-B-Q sauce

Light Brown Sugar, packed

1/4 C Pineapple preserves

DIRECTIONS

- 1 Combine Ground Beef and Worcestershire sauce mixing lightly but thoroughly.
- 2 Combine barbecue sauce, pineapple preserves, and light brown sugar in small saucepan; bring to a boil over medium heat, stirring frequently. Remove from heat.
- 3 Cook ground beef until fully cooked through.
- 4 Brush pineapple slices with sauce and grill pineapple for 4 minutes, turning once and brushing with additional sauce. Combine ground beef with remaining sauce.



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Line the bottom of each roll with lettuce, top with ground beef, then with pineapple piece. Close sandwiches.