



THANKSGIVING SLIDERS

Rich's Parkerhouse Roll Dough transforms leftovers into a craveable, handheld post-Thanksgiving feast. Bake the rolls and cut in half, placing the tops of the rolls to the side. Add turkey meat, cranberry sauce and swiss cheese to the bottom of each roll. Melt butter and mix with Dijon mustard, Worcestershire sauce and everything bagel seasoning, whisking until combined. Add the tops of the rolls to each sandwich and brush the butter mixture onto the tops and sides of each slider before serving!

Yield: 6 Sliders



INGREDIENTS

	RICH'S SIMPLY PROOF & BAKE PARKERHOUSE ROLL DOUGH (#29399)
4	Sliced turkey meat
1 C	Cranberry sauce
6 Slices	Swiss cheese
8 tbsp.	Butter
1.5 tsp.	Dijon Mustard
1.5 tsp.	Worcestershire sauce
1.5 tsp.	Everything bagel spice mixture

DIRECTIONS

- 2
- Preheat the oven to 350°F
- 3
- Bake the rolls on a half sheet pan. Remove from the oven and allow to cool slightly and slice each roll in half. Place tops of rolls to the side.
- 4
- Layer turkey meat on each roll, then spread cranberry sauce on top of the turkey

- 5
- Add swiss cheese on top of the cranberry sauce in a single layer
- 6
- Melt the butter in a small bowl in the microwave. Add the Dijon mustard, Worcestershire sauce and everything bagel seasoning, then whisk all ingredients together
- 7
- Add the tops of the rolls to each slider, then use a pastry brush to apply the butter mixture to the tops and sides of the sandwiches. Serve.
- 1
- Thaw & proof dough per the handling instructions on the package