



**roast beef  
horseradish  
party sliders;**

1. (rohst bee'f hoorz-rah-deesh pahr-tee sly-durhz) *noun*.  
Roast beef and onion sandwiches with melted cheese and a horseradish mayo.
2. Produces 12 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 400.

**Ingredients;**

*Sliders*

- 2 onions, sliced
- 2 Tbsp. butter
- 1 Tbsp. sugar
- 1 tsp. salt
- 24 hawaiian rolls, sliced\*
- colby cheese, shredded
- 1 tsp. italian seasoning
- 1 lb. roast beef

*Horseradish Mayonnaise*

- 3 Tbsp. mayonnaise
- 1½ tsp. creamed horseradish
- ½ tsp. each salt & pepper
- ½ tsp. garlic powder

\*Suggest jalapeno hawaiian rolls

**Instructions;**

*Horseradish Mayonnaise*

1. Mix together all ingredients and set aside.

*Sliders*

2. In a large, hot pan add sliced onions along with 1 Tbsp. sugar and 1 tsp. salt. Stir occasionally until caramelized.
3. Microwave 2 Tbsp. butter and add the italian seasoning. Set aside.
4. While the onions cook, spray the bottom of two pans (suggest 8x8 and 11x7) with cooking spray, and fill with the bottoms of the rolls.
5. Top with shredded cheese, followed by roast beef, and onions.
6. Spread the horseradish mayo on the top halves of the rolls, and then top with the melted butter mixture.
7. Cover with plastic wrap until ready to serve, then bake for 10-15 minutes or until toasty and cheese is melted.