



Candied Bacon 'n' Cheese Sliders

INGREDIENTS

- ½ (16-oz.) pkg. Hy-Vee sweet smoked bacon, cut into 2-inch pieces
- ¼ cup Hy-Vee brown sugar, packed
- 1 (10.92-oz.) pkg. Hy-Vee Hy-Wiian dinner rolls, (12-ct.)
- ½ cup Hy-Vee stone ground Dijon mustard
- 4 oz Hy-Vee Deli thinly sliced Virginia ham
- 1 (7-oz.) pkg. Hy-Vee sliced Havarti cheese
- ½ cup Hy-Vee mild banana pepper rings, drained
- ¼ cup Hy-Vee salted butter, melted
- 2 tsp garlic, minced

PREPARATION

- 1** Preheat oven to 350°. Line a large rimmed baking pan with foil; set aside. Cook bacon in a medium skillet over medium heat until slightly crisp; drain on paper towels. Immediately toss with brown sugar; set aside.
- 2** Cut rolls horizontally in half, separating top from bottom (do not separate individual rolls). Spread bottoms with mustard. Layer with ham, Havarti cheese, candied bacon, and banana peppers. Sandwich with top portion of rolls. Place onto prepared baking pan.
- 3** Combine melted butter and garlic in a small bowl; pour over sandwiches. Cover with foil and bake 10 minutes. Uncover and bake 5 more minutes or until tops are golden brown. Cut rolls along seams to serve.