



## Little Sliders Satisfy In A Big Way



This little ham and cheese sandwich can go a long way toward delighting family and friends.

(NAPSA)—Sliders are a great way to feed a crowd. Here are three easy palate pleasers:

### Jarlsberg Ham & Poppy Sliders

- ¼ cup unsalted butter at room temperature
- 3 tablespoons Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1½ tablespoons poppy seeds
- 1 small grated onion
- 6 slider rolls, halved
- ½ pound ham (thinly sliced)
- ½ pound Jarlsberg cheese (sliced)

Mix together first 5 ingredients and use to spread on inside of rolls. Arrange ham and Jarlsberg slices on bottom halves. Form sliders and cover with tin foil. Warm in a preheated 325°F oven 15–20 minutes, until cheese melts.

### Brisket Brie Slider

- 6 slider rolls, halved
- Pomegranate jam
- ¾ cup caramelized onions
- 6 thin slices cooked beef brisket (cut to fit size of slider rolls)
- 6.5-oz box of Woolwich Dairy Goat Brie, thinly sliced (with or without rind)

Spread inside of rolls with pomegranate jam. Arrange onions, slice of brisket and goat brie on bottom halves. Form sliders and cover with foil. Warm in preheated 325° oven 15–20 minutes, until cheese melts. **Tip:** To remove rind, use a good cheese plane and carefully cut off rind while brie is cold.

### Spicy Sausage Sliders

- 6 slider rolls, halved
- Honey mustard
- Relish OR cornichons
- ½ pound thin-sliced, roasted spicy sausage: chorizo, Italian or kielbasa
- 1 large Fuji or Gala apple, cored and sliced thin
- ½ pound Jarlsberg cheese (sliced)

Spread inside of rolls with mustard and relish. Arrange sausage, apple and Jarlsberg on bottom halves. Form sliders and cover with foil. Warm in preheated 325° oven 15–20 minutes, until cheese melts. **Tip:** To roast sausage, preheat oven to 425° F. Spray a roasting pan with olive oil and cook sausage until well browned, about 25 minutes.

More information and recipes are at [www.jarlsbergusa.com](http://www.jarlsbergusa.com).