



Kitchen Cheat Sheet: Hot Ham & Cheese Sliders

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Tips and Extras

- These can be assembled the night before, covered, and kept in the fridge. Pour the glaze over the top and bake just before serving for maximum melt factor.
- Don't separate the rolls. Slice the whole slab in half horizontally—it's faster, cleaner, and keeps all that cheesy goodness where it belongs.
- Use a serrated knife. Otherwise, you're just mushing sweet, innocent bread for no reason.
- Line your pan. Foil or parchment makes cleanup a breeze and saves your manicure.
- Let them rest a minute. After baking, give them 5 to cool slightly so the cheese sets and they're easier to slice without everything escaping like a soap opera plot twist.
- Double the batch. Seriously. The first pan is gone before the oven door even closes.

Variations

- Don't have pepper jelly? Mix in hot honey or a dash of Tabasco and a pinch of brown sugar instead.
- Want a little crunch? Add a few thin slices of pickled red onion or bread-and-butter pickles inside before baking.
- Turkey + Swiss – Swap in sliced turkey and Swiss for a post-holiday remix that says, “Yes, I do repurpose leftovers like a boss.”
- Roast Beef + Cheddar – Add a little horseradish to the glaze and live dangerously.
- Bacon Jam + Brie – For when you're trying to impress someone who thinks charcuterie boards are a love language.
- Spicy Mustard + Pepper Jack – Crank up the heat and warn the in-laws after they take a bite.
- Breakfast Style – Add scrambled eggs and a little sausage or bacon—because cheese doesn't care what time it is.
- Veggie Option – Layer roasted mushrooms, caramelized onions, and gooey provolone. No one will miss the meat (but they will ask for the recipe).

Storage

Storage: Wrap any leftover sliders in foil or pop them in an airtight container. They'll keep in the fridge for up to 3 days. Reheat in the oven or toaster oven until warm and melty—microwaving works, but the rolls get a little sad and squishy.

Make-Ahead Tips: Assemble the sliders up to a day ahead (glaze and all), cover tightly, and refrigerate. When you're ready to serve, just bake as directed—no one has to know you did all the work in your curlers and robe the night before.

To Make-Ahead and Freeze: Just assemble the sliders *but hold off on baking*. Wrap the whole pan tightly in plastic wrap and foil, then freeze for up to a month. When you're ready to unleash the cheesy goodness, thaw overnight in the fridge and bake as usual. You can bake straight from frozen, but tack on an extra 10–15 minutes and keep that foil snug until the last few for browning.

FAQs

Can I use a different kind of cheese?

Absolutely. Swiss, provolone, cheddar, or anything melty will work. If it doesn't melt? Don't invite it to the party.

Do I have to use King's Hawaiian rolls?

No, but why would you want to hurt your sliders like that? Any soft dinner roll will do in a pinch—but the sweet ones really bring the magic.

Is the pepper jelly optional?

Technically, yes. But it adds a sweet little kick that makes people think you know what you're doing in the kitchen.

Can I make them the day before?

Yes ma'am. Assemble, cover, and refrigerate. Bake when you're ready to dazzle.

How do I reheat leftovers?

Wrap in foil and warm in the oven or toaster oven so the rolls stay soft and the cheese gets gooey again. Microwaving works too... but it's not nearly as charming.

Can I freeze them?

Sure can. Assemble, freeze unbaked, then thaw and bake when you're ready. It's like future-you sent a gift from the past.

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