

Little Cuban Sandwiches

If you've ever visited Miami, you've probably heard of "Little Havana." This recipe uses Hawaiian Dinner Rolls to give you a little taste of Havana at home! They're the perfect party sandwiches for celebrating Carnaval—or turning any day into a celebration.



INGREDIENTS

Aunt Millie's Hawaiian Dinner Rolls

1/4 cup butter (1 stick)

1 1/2 teaspoon dried minced onion flakes

1 teaspoon poppy seeds

1/2 teaspoon Worcestershire sauce

1/2 teaspoon mustard powder

1 pound thinly sliced cooked deli ham

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.
2. In a bowl, mix together butter, dried mustard, Worcestershire sauce, poppy seeds, and dried onion.
3. Separate the tops from bottoms of the rolls, and place the bottom pieces into the prepared baking dish.
4. Spread seasoned butter mixture on each side of the sliced rolls

1 pound thinly sliced Swiss cheese

Sliced dill pickles

5. Layer about half the ham onto the rolls.

6. Arrange the Swiss cheese over the ham.

7. Add 1 sliced dill pickle to the middle of each roll.

8. Place the tops of the rolls onto the sandwiches.

9. Brush remaining butter mixture evenly over the rolls.

10. Cover with foil and bake in the preheated oven until the rolls are lightly browned and the cheese has melted, about 15-20 minutes.

11. Slice the individual rolls in half to serve.



Aunt Millie's Hawaiian Dinner Rolls