

Hawaiian Turkey Sliders

- 1 package 12-count Hawaiian rolls, cut in *half but not pulled apart*
- 6 slices Gouda
- 12 slices turkey, *enough to cover all of the rolls*
- 2 cups stuffing
- 3/4 cup cranberry sauce
- 4 tablespoons butter, *melted*
- 1-2 garlic cloves, *diced*

See recipe on reverse



Instructions

1. Preheat the oven to 375°F.
2. Slice the Hawaiian rolls in half.
3. Place Gouda, turkey, and stuffing on the sliced buns. Coat the top with cranberry sauce.
4. Place the top buns back on top of the cranberry and turkey goodness. Brush the melted butter and garlic over the top of the buns.
5. Bake for 25 minutes, or until buns are crispy and golden brown.
6. Enjoy Thanksgiving in a bite!

