

Our State eats

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Roast Beef Sliders *with* Horseradish Sauce

Yield: 12 sliders.

Horseradish Sauce:

- ¼ cup sour cream
- ¼ cup mayonnaise
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons prepared horseradish

Sliders:

- 2 tablespoons unsalted butter, softened
- 1 (12-count) package Hawaiian sweet rolls
- 12 slices provolone cheese
- 1 pound deli roast beef, rare to medium rare
- Sweet pickles (optional)

Seasoning:

- 6 tablespoons unsalted butter, melted
- 1 teaspoon Worcestershire sauce
- 1 tablespoon toasted sesame seeds
- ¾ teaspoon dried minced garlic
- ½ teaspoon onion powder
- ½ teaspoon kosher salt

For the horseradish sauce: In a small mixing bowl, whisk all of the ingredients together. Refrigerate until ready to use.

For the sliders: Preheat oven to 350°. Butter the bottom of a 9 x 13-inch baking dish. Without separating the rolls, slice the package of rolls horizontally in half. Place the bottom half of the rolls in the baking dish. Top with 6 slices of cheese, roast beef, the remaining 6 slices of cheese, and the top halves of the rolls.

For the seasoning: In a small bowl, whisk all of the ingredients together until well combined.



Cover the rolls evenly with the seasoning mixture. Bake the sliders, uncovered, for 10 minutes or until the cheese is melted and the tops of the rolls are golden brown.

Remove the sliders from the oven and let sit for 5 minutes. With a large spatula (or two), remove the sliders from the pan and, using a large serrated knife, cut them apart.

Serve the sliders with horseradish sauce on the side and sweet pickles, if desired.

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