SWEET ROLL TURKEY SLIDERS

MISSION BBQ
The American Way.

Ingredients:

Butter (melted)
12 - Slider Rolls
6 teaspoons - Mayo or Ranch Dressing
12 - Pickles
3 slices - Sliced Cheddar Cheese cut into 1/4ths
24 oz - MISSION BBQ Smoked Turkey

Directions:

1. Place 12 slider buns inside of an appropriately sized baking dish. Remove the tops.
2. Build onto the slider bun bottoms in the following order:
    1. 1/2t of mayo/ranch dressing (onto slider bun bottom)
    2. 1 pickle (on top of mayo/ranch dressing)
    3. 2oz of Turkey (on top of pickle)
    4. 1/4 cheddar cheese slice (on top of turkey)
3. Cover with foil, place into a 350° oven and cook half way (approximately 8 minutes)
4. Remove from oven and remove the foil.
5. Place the slider bun tops onto the sliders.
6. Brush the slider bun tops with melted butter.
7. Place back into a 350° oven and bake for the remaining time (approximately 6-8 minutes or until hot).