



Cranberry Turkey Sliders for Holiday Parties

A Happy Little Accident

I first made these sliders by mistake. I mixed up two recipes in my head. I had cranberry sauce and turkey out for sandwiches.

I also had buttery rolls ready for a different party. So I just put it all together. I still laugh at that. Sometimes the best things come from happy little kitchen messes.

Why This Recipe Works

These sliders are like a warm hug. The sweet rolls and tangy cranberry sauce are a perfect pair. The buttery topping makes everything crispy

and golden.

This matters because good food brings people together. It is about sharing and creating happy memories. Doesn't that smell amazing when it bakes?

Let's Build Our Sliders

First, slice your rolls in half. Keep them connected. It is like one big sandwich. This makes everything so much easier.

Layer the cheese, turkey, and cranberry sauce. Do not be shy with the cranberry. The more, the merrier, I say. Then pour that yummy butter mix on top.

A Fun Fact for You

Fun fact: The poppy seeds in the butter topping do more than look pretty. They add a tiny, nutty crunch. It is a lovely little secret.

This matters because small details make food special. It shows you care. What is one small detail you love in your favorite food?

Your Turn in the Kitchen

Now you try. The oven does most of the work. You just get to be the hero who brings out the warm, cheesy pan.

Did you use leftover turkey or deli meat? I would love to hear which you picked. Tell me about your own happy kitchen accidents, too.



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Ingredients:

Ingredient	Amount	Notes
Hawaiian slider rolls	12	
Deli turkey or leftover turkey	1/2 pound	thinly sliced
Swiss or provolone cheese	1/2 pound	thinly sliced
Whole cranberry sauce	1 cup	
Unsalted butter	1/2 cup	melted
Dijon mustard	1 tablespoon	
Poppy seeds	1 tablespoon	
Garlic powder	1 teaspoon	
Worcestershire sauce	1 teaspoon	
Fine sea salt	1/4 teaspoon	

Cranberry Turkey Sliders for Your Party Table

Oh, these little sliders! They always remind me of my grandson, Leo. He calls them “holiday in a bun.” They are so easy to put together. You just layer everything like a big, happy sandwich. The whole house will smell wonderful. Doesn’t that smell amazing?

You can use leftover turkey from a big dinner. Or you can grab some from the deli counter. No fuss at all. The sweet cranberry sauce and the melty cheese are the best part. I still laugh at the time I used a whole jar of sauce. What a sticky, delicious mess that was!

See also [Easy Cheesy Cottage Pie for Busy Nights](#)

Step 1: First, get your oven warming up to 350°F. Now, take your whole package of Hawaiian rolls. Do not pull them apart! Slice the whole block in half, keeping the tops connected. It should look like a giant, soft sandwich ready for filling.

Step 2: Place the bottom half of the rolls in your baking pan. Now for the layers! Start with half of your cheese slices. Then lay all the turkey on top. Spoon that lovely red cranberry sauce over the turkey. Finish with the rest of the cheese. Pop the top half of the rolls on. It's like putting a hat on your sandwich.

Step 3: Let's make the magic butter. Mix the melted butter, mustard, poppy seeds, garlic powder, Worcestershire, and salt in a bowl. (A hard-learned tip: use a pastry brush to baste it on. A spoon makes a puddle in the middle!). Paint this golden mixture all over the roll tops. Get into every nook and cranny.

Step 4: Cover the pan tightly with foil. Bake for 20 minutes. Then, take the foil off. Let it bake a little more until the tops are golden. You will see the cheese bubbling inside. That's when you know it's perfect.

What's your favorite holiday leftover? Share below!

Cook Time: 20 mins

Total Time: 30 mins

Yield: 12 sliders

Category: Appetizer, Party Food

Three Fun Twists to Try

This recipe is like a good friend. It's happy to change things up! Here are some fun ideas for you. My neighbor Sarah loves the spicy version. It always makes her smile.

The Thanksgiving Leftover: Use leftover sliced ham and a sprinkle of stuffing. It tastes just like the day after the big feast.

The Veggie Delight: Skip the turkey. Add sliced roasted sweet potatoes and a little fresh spinach. It's so colorful and tasty.

The Spicy Kick: Add a few slices of pepper jack cheese. You could even mix a little sriracha into the cranberry sauce. It gives you a nice little zing!

Which one would you try first? Comment below!

Serving Your Sliders with Style

These sliders are the star of the show. But every star needs a good supporting cast. I like to keep things simple and fresh. A big green salad with a lemony dressing is perfect. It cuts through the richness.

See also [Spicy Jalapeno Popper Bread Recipe](#)

For something heartier, a warm potato salad is wonderful. A bowl of tomato soup is also a cozy friend for these sliders. Just for dipping, of course. For drinks, a crisp apple cider is lovely. The grown-ups might enjoy a pale ale with theirs. It balances the sweetness nicely. **Which would you choose tonight?**



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Keeping Your Sliders Tasty Later

These sliders are best warm from the oven. But life gets busy. You can store them for later. Let the pan cool down first. Then wrap it tightly in foil.

Pop the whole pan into the fridge. They will stay good for three days. I once made a double batch for my grandson. He ate them all week after school.

You can freeze them too. Wrap the pan well in plastic wrap. Then add a layer of foil. They freeze nicely for one month. This helps you plan for busy days.

Reheating is simple. Warm them in a 300-degree oven. Keep them covered with foil so they don't dry out. This little bit of planning saves a meal. It turns a busy night into a happy one. **Have you ever tried storing it this way? Share below!**

Fixing Little Slider Problems

Sometimes the rolls can get soggy. This happens if the butter soaks in too much. I remember when this happened to me. I was so disappointed.

The fix is easy. Just brush the butter on lightly. Make sure the tops are coated, but not dripping. This keeps the rolls soft and golden.

Another problem is the cheese not melting. This happens if you use very thick slices. Thin slices of cheese work much better. They melt into everything nicely.

Getting the sliders apart can be tricky. Always use a very sharp knife. Cut them firmly and cleanly after baking. This makes them look neat for your guests.

Solving these small issues builds your confidence. You learn that little fixes make big differences. It also makes the food taste just right.
Which of these problems have you run into before?

Your Slider Questions Answered

Q: Can I make these gluten-free? A: Yes. Use your favorite gluten-free rolls. Check that your other ingredients are gluten-free too.

Q: Can I prepare them ahead of time? A: Absolutely. Assemble the whole pan. Keep it covered in the fridge until baking.

Q: What if I don't have cranberry sauce? A: A little apricot jam works nicely. It gives that sweet and tangy taste.

See also Smoked Salmon Patties with Crispy Flaky Texture

Q: Can I make a smaller batch? A: Of course. Just cut the recipe in half. Use a smaller baking dish.

Q: Any extra tips? A: Let them sit for five minutes after baking. This helps the cheese set. *Fun fact: The poppy seeds add a nice little crunch!* **Which tip will you try first?**

Until Next Time

I hope you love making these sliders. They always remind me of family gatherings. My table feels full when everyone is together.

I would love to see your creations. Your kitchen stories make my day. Sharing food is like sharing a big hug.

Have you tried this recipe? Tag us on Pinterest! I can't wait to see your holiday tables. Happy cooking!

—Elowen Thorn.

You need to try !

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Cranberry Turkey Sliders for Holiday Parties

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses:[Lunch Main](#)

Difficulty: **Beginner**



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Prep time: **10 minutes**

Cook time: **20 minutes**

Rest time:

Total time: 30 minutes



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Servings: **12 servings**



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Calories: **10 kcal**

Best Season:**Summer**

Description

Hawaiian macaroni salad is creamy, sweet, and tangy with soft pasta

and a simple mayo dressing. This easy side dish works great for BBQs, potlucks, and family dinners.

Ingredients

- 12 Hawaiian slider rolls
- 1/2 pound deli turkey or leftover turkey (, thinly sliced)
- 1/2 pound Swiss or provolone cheese (, thinly sliced)
- 1 cup whole cranberry sauce
- 1/2 cup unsalted butter (, melted)
- 1 tablespoon dijon mustard
- 1 tablespoon poppy seeds
- 1 teaspoon garlic powder
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon fine sea salt

Instructions

1. Preheat the oven to 350°F.
2. Place all 12 Hawaiian rolls onto a surface suitable for cutting. Using a serrated knife, slice in half while keeping the tops and bottoms intact. It should be like one large sandwich.
3. Place the bottom layer of rolls in a 9×13 pan.
4. Lay half of the Swiss/provolone cheese on first, then all of the turkey. Spoon the cranberry sauce over the turkey and top with the rest of the cheese. Top with the rolls tops.
5. In a small bowl, combine the butter, Dijon mustard, poppy seeds, garlic powder, Worcestershire sauce and salt. Place in the microwave until the butter has melted, approximately 40 seconds.
6. Baste over the tops of the rolls, trying to get as much on top as you can.

7. Cover tightly with aluminum foil and bake for 20 minutes.
8. Remove the aluminum foil and continue to bake until tops are slightly browned and cheese has melted.
9. Remove, cut the rolls into 12 individual sliders and serve hot.
10. If you've tried this recipe, come back and let us know how it was in the comments or star ratings!

Keywords:Cranberry, Turkey, Sliders, Holiday, Party