



Monte Cristo Sliders A Delicious Savory Sandwich

A Sandwich With a Secret

Some sandwiches are simple. This one has a little secret. It is both sweet and savory. That means it is salty and a little sugary at the same time.

I first had one of these on a rainy afternoon. My friend Margaret brought them over. I was so surprised by the taste. I still laugh at how my eyes got wide. Have you ever tried a food that totally surprised you?

Let's Build Our Sliders

First, get your baking dish ready. Lay the bottom halves of those sweet

rolls in it. Doesn't that smell amazing already? Now, we start stacking.

We add the cheddar cheese first. Then the turkey and the ham. The Swiss cheese goes on top. It is like building a cozy little food tower. Placing the top bun on feels like tucking everyone into bed.

The Magic Touch

Now for the magic. We brush the tops with melted butter. This makes them turn a beautiful golden brown in the oven. The butter helps them get all crispy and warm.

We bake them covered first. This melts the cheese perfectly. Then we take the foil off. The last few minutes make the tops nice and toasty. Fun fact: The sweet roll idea started in a Hawaiian bakery. They wanted to make everyone happy.

Why The Sweet and Salty Dance Matters

This sandwich matters because it is brave. It is not afraid to mix flavors. Life can be like that too. Trying new combinations can lead to wonderful things.

It also matters because it brings people together. You make one big pan of sliders. You share it with family and friends. Food tastes better when you share it, I think. Do you have a favorite food to share at parties?

The Grand Finale

Take the sliders out of the oven. Let them rest for five minutes. This is the hardest part, waiting! But it makes them easier to cut.

Now for the grand finale. Dust them with a little powdered sugar. It

looks like a light snow fell on your sandwiches. Serve them with raspberry preserves for dipping. The sweet dip with the salty sandwich is just perfect. Which do you think you would like more, the sandwich or the dip?

Ingredients:

Ingredient	Amount	Notes
King's Hawaiian sweet rolls	12	
Mild cheddar cheese	6 slices	
Roasted turkey deli meat	1 pound	
Honey ham deli meat	1 pound	
Swiss cheese	6 slices	
Unsalted butter, melted	2 tablespoons (57g)	For topping
Confectioners' sugar	For dusting	For topping
Red raspberry preserves	For dipping	For dipping sauce



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My Cozy Monte Cristo Sliders

Oh, these little sliders bring back such happy memories. My grandson calls them “fancy grilled cheese.” I think that’s just perfect. They are warm, cheesy, and just a little bit sweet. The raspberry dipping sauce is my favorite part. It makes the whole kitchen smell like a happy morning.

See also Chilled Tea Refreshment

Let’s get everything ready. You’ll need your baking dish and those soft, sweet rolls. I love how they feel like little pillows. (A hard-learned tip: make sure your butter is fully melted. It brushes on so much smoother that way.) Now, let’s build our sliders together. It’s like making a tasty tower.

Step 1: First, warm up your oven to 350°F. Get your baking dish ready with a little spray. This keeps everything from sticking. Now, take all your rolls and slice them in half. Keep the tops and bottoms together like a blanket. Place the bottom halves in the dish. They look so cozy in there.

Step 2: Time for the fun part! Layer on the cheddar cheese first. Then comes the turkey and the honey ham. I always think of my family’s big holiday dinners. Finally, add the Swiss cheese on top. Place the top bun halves back on. You’ve made a wonderful little sandwich stack.

Step 3: Brush the melted butter all over the tops. This will make them golden and crisp. Cover the whole dish tightly with foil. Pop it in the oven for about 30 minutes. You’ll know it’s ready when you see the cheese bubbling out the sides. Doesn’t that smell amazing?

Step 4: Carefully take off the foil. Be careful, the steam is hot! Let it bake for five more minutes. This gives the tops a beautiful golden color. Let the sliders cool for just a bit before you cut them. This helps the cheese set. **What's your favorite cheese for sandwiches? Share below!**

Step 5: The final touch is my favorite. Dust the tops with a little confectioners' sugar. It looks like a light snowfall. Serve them warm with a bowl of raspberry preserves for dipping. The mix of savory and sweet is just magic. I still laugh at how fast these disappear at my house.

Cook Time: 35 minutes

Total Time: 45 minutes

Yield: 12 sliders

Category: Lunch, Appetizer

Three Tasty Twists to Try

This recipe is wonderful as it is. But it's also fun to play with it. You can make it your own. Here are a few ideas I've tried over the years. My neighbor gave me the first one.

See also Creamy Crab and Cheddar Holiday Dip

Breakfast Monte Cristo: Use crispy bacon and a thin slice of apple instead of the turkey and ham. It tastes like a Saturday morning.

Pizza Lover's Sliders: Swap the meats for pepperoni. Use mozzarella cheese and dip them in warm marinara sauce. So good!

Thanksgiving Leftovers: Use sliced roast turkey and a little cranberry sauce for dipping. It's a holiday in your hand.

Which one would you try first? Comment below!

Serving Your Sliders with Style

These sliders are a meal all by themselves. But a few little sides make it extra special. I like to keep things simple and fresh. A small green salad with a light dressing is perfect. It balances the richness of the sliders. You could also add some crisp pickle spears on the side. The crunch is so satisfying.

For a drink, I have two favorites. A cold glass of apple cider is wonderful. It's sweet and fizzy. For the grown-ups, a pale ale pairs nicely with the salty ham. It cuts through the richness just right. **Which would you choose tonight?**



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Keeping Your Monte Cristo Sliders Tasty Later

These sliders are best eaten warm from the oven. But you can save them for later. Let them cool completely first. Then wrap them tightly in foil. They will keep in the fridge for three days.

You can also freeze them for a month. I wrap each one individually. This makes for an easy lunch. My grandson loves finding these in my freezer.

To reheat, warm them in a 350°F oven. Keep them in the foil so they do not dry out. This brings back that warm, melty cheese. Batch cooking like this saves you time on a busy day.

It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

Fixing Common Monte Cristo Slider Problems

Sometimes the bottom bun gets soggy. To prevent this, make sure your meat is not too wet. Pat it gently with a paper towel. This keeps your sliders perfectly textured.

I remember when my cheese did not melt well. I had put the foil on too tight. Now I leave a small air gap. This lets the heat circulate properly. Getting the cheese bubbly makes the whole sandwich better.

The powdered sugar can sometimes clump. Just sift it over the top for a

pretty dusting. A little presentation makes the meal feel special. It shows you care. **Which of these problems have you run into before?**

Your Monte Cristo Slider Questions Answered

Q: Can I make these gluten-free?

See also Onion Bomb Recipe

A: Yes. Just use your favorite gluten-free rolls. Everything else is naturally gluten-free.

Q: Can I assemble them ahead of time?

A: Absolutely. Assemble them the night before. Keep them covered in the fridge. Bake them when you are ready.

Q: What if I do not have raspberry preserves?

A: Strawberry or blackberry jam works wonderfully too. Use what you love.

Q: Can I make a smaller batch?

A: Of course. Just cut the recipe in half. Use a smaller baking dish.

Q: Is the sugar necessary?

A: It is traditional for a Monte Cristo. But you can skip it if you prefer. **Which tip will you try first?**

Fun fact: The sweet and savory mix is what makes this sandwich a

classic. It is like a hug for your taste buds!

I Hope You Love These Sliders!

I love sharing these kitchen stories with you. This recipe always makes me think of family game nights. It is a simple way to make a meal feel like a party.

I would be so happy to see your creations. Your kitchen has its own wonderful stories. **Have you tried this recipe? Tag us on Pinterest!** Let's share the joy of good food.

Happy cooking!

—Elowen Thorn.

You need to try !

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Monte Cristo Sliders

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Difficulty: **Beginner**



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Prep time: **15 minutes**

Cook time: **35 minutes**



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Rest time: **5 minutes**



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Total time: **55 minutes**



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Servings: **12 sliders**



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Calories: **339 kcal**

Best Season: Summer

Description

A delicious and savory sandwich featuring sweet rolls, turkey, ham, and

melted cheeses, finished with a dusting of powdered sugar and served with raspberry preserves.

Ingredients

- 12 King's Hawaiian sweet rolls
- 6 slices mild cheddar cheese
- 1 pound roasted turkey deli meat
- 1 pound honey ham deli meat
- 6 slices Swiss cheese

2 tablespoons (57g) unsalted butter, melted

confectioners' sugar, for dusting

red raspberry preserves, for dipping

Instructions

1. Preheat the oven to 350°F. Spray a 9×13-inch baking dish with nonstick cooking spray.
2. Cut rolls in half horizontally and place the bottom halves in the prepared baking dish.
3. Top with the slices of cheddar cheese, roasted turkey, honey ham, and finally, Swiss cheese.
4. Place the top halves of the buns on top.
5. Brush the tops of the rolls with melted butter.
6. Cover the dish with aluminum foil and bake for 30 minutes, or until the cheese is hot and bubbly.

7. Remove foil and bake for an additional 5 minutes, or until the tops of the sliders turn a golden brown.
8. Remove from oven. Allow the sliders to cool for about 5 minutes.
9. Dust with confectioners' sugar and serve warm with raspberry preserves for dipping.

Notes

For a crispier top, broil for the last 1-2 minutes instead of baking uncovered. You can also use different types of cheese like provolone or gouda for variation.

Keywords: Monte Cristo, Sliders, Sandwich, Turkey, Ham, Cheese