

# Chopped Pork Sliders



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Serves: 4-6 | Prep time: 20 min | Cook time: 15 min

## INGREDIENTS

1/2 cup Schultz's Tangy Mustard Sauce  
1/2 TBSP Worcestershire Sauce  
1/2 stick of butter  
1 TBSP brown sugar  
1 package of sweet rolls  
Sliced smoked Gouda  
Chopped smoked pork  
Sliced dill pickles  
Minced onion

## DIRECTIONS

1. Preheat the oven to 325 degrees.
2. Make the glaze by melting the butter in a saucepan over low heat; be careful not to let it burn. Once it's melted, whisk in the brown sugar, Worcestershire sauce, and 1 TBSP of Schultz's Tangy Mustard Sauce. Warm the glaze over very low heat.
3. Leaving the sweet rolls connected together, filet them in half horizontally and separate the tops from the bottoms.
4. Place the bottoms of the rolls in 9"x9" baking dish.
5. Place a layer of smoked Gouda cheese on the roll bottoms.
6. On top of the cheese, add a generous layer of warm chopped pork.
7. Evenly spread remaining Schultz's Tangy Mustard Sauce over the pork.
8. Add the sliced pickles, then another layer of cheese, and finish with a final layer of pork and cheese.
9. Cover with the tops of the rolls.
10. Brush glaze from step 1 on top of rolls until generously coated.
11. Sprinkle minced onion over the rolls.
12. Bake for 15 minutes or until the cheese is melted and rolls are warmed through.
13. Remove the rolls from the oven, cut into individual portions, and serve warm.