Baked Roast Beef and Provolone

Ingredients

- 1 1/2 sticks (12 tablespoons) butter, melted, plus additional for buttering baking dish
- 1 tablespoon poppy seeds
- 1 tablespoon sesame seeds
- 3/4 teaspoon dried minced garlic
- 1/2 tablespoon dried minced onion
- Pretzel salt or kosher salt
- 1 package Hawaiian sweet rolls
- 1 1/2 pounds shaved rare roast beef from the deli counter, preferably a premium brand like Boar's Head
- 2 cups crispy French-fried onions
- 1 pound sliced sharp provolone
- 1 cup spicy pickle rounds

Directions

1. Preheat the oven to 350 degrees F. Butter the bottom of a 13-by-9-inch baking dish.
2. Stir together the melted butter, poppy seeds, sesame seeds, dried garlic, dried onion and 1 teaspoon salt.
3. Without separating into individual rolls, slice the top half of the bread off the bottom. Place the bottom portion of the rolls in the prepared baking dish. Layer the shaved roast beef on top, then the crispy onions, then a layer of provolone, then top with layer of pickles. Place the top section of the rolls on the sandwich stacks. Stir the spiced butter and then liberally brush over the tops of the rolls until entirely coated.
4. Bake, uncovered, until the cheese is ooey gooey and the tops of the rolls are golden brown, 15 to 20 minutes. Cut into sliders with a large chef's knife.