

# Sliders, Mini Hot Browns

Annette Grabl - Midway, KY  
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## Yield: 18 sliders

*1 teaspoon chicken bouillon granules  
1/4 cup boiling water  
3 tablespoons butter  
2 tablespoons all-purpose flour  
3/4 cup half-and-half cream  
1 cup Swiss cheese, shredded  
36 slices snack rye bread  
6 ounces deli turkey  
1 small onion, thinly sliced and separated into rings  
5 strips bacon, cooked and crumbled  
2 tablespoons fresh parsley, minced*

Preheat the oven to 350 degrees.

In a bowl, dissolve the bouillon in water. Set aside.

In a small saucepan, melt the butter over medium heat. Stir in the flour until smooth. Add the cream and bouillon. Bring to a boil. Cook and stir until the sauce is thickened, 1 to 2 minutes. Stir in the cheese until melted. Remove from the heat.

Place eighteen bread slices on two baking sheets. Layer each with turkey, onion and the cheese mixture.

Bake until heated through, 10 to 12 minutes. (Or preheat the broiler and broil until the edges of the bread are crisp and the sauce is bubbly, 3 to 5 minutes.)

Sprinkle with bacon and parsley.

Meanwhile, toast the remaining bread slices; use to top the baked sandwiches.

Start to Finish Time: 30 minutes

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Per Serving (excluding unknown items): 1020 Calories; 82g Fat (71.9% calories from fat); 46g Protein; 26g Carbohydrate; 3g Dietary Fiber; 224mg Cholesterol; 1533mg Sodium. Exchanges: 1 Grain(Starch); 5 1/2 Lean Meat; 1 1/2 Vegetable; 12 1/2 Fat.

Sandwiches

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	1020	<b>Vitamin B6 (mg):</b>	.3mg
<b>% Calories from Fat:</b>	71.9%	<b>Vitamin B12 (mcg):</b>	2.5mcg
<b>% Calories from Carbohydrates:</b>	10.3%	<b>Thiamin B1 (mg):</b>	.4mg
<b>% Calories from Protein:</b>	17.8%	<b>Riboflavin B2 (mg):</b>	.6mg
<b>Total Fat (g):</b>	82g	<b>Folacin (mcg):</b>	67mcg
<b>Saturated Fat (g):</b>	47g	<b>Niacin (mg):</b>	4mg
<b>Monounsaturated Fat (g):</b>	26g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	4g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	224mg	<b>% Refused:</b>	n n%
<b>Carbohydrate (g):</b>	26g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	3g	<b>Grain (Starch):</b>	1
<b>Protein (g):</b>	46g	<b>Lean Meat:</b>	5 1/2
<b>Sodium (mg):</b>	1533mg	<b>Vegetable:</b>	1 1/2
<b>Potassium (mg):</b>	528mg	<b>Fruit:</b>	0
<b>Calcium (mg):</b>	1143mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	2mg	<b>Fat:</b>	12 1/2
<b>Zinc (mg):</b>	6mg	<b>Other Carbohydrates:</b>	0
<b>Vitamin C (mg):</b>	28mg		
<b>Vitamin A (i.u.):</b>	2659IU		
<b>Vitamin A (r.e.):</b>	652RE		

**Nutrition Facts**

<b>Amount Per Serving</b>		
<b>Calories</b>	1020	Calories from Fat: 734
<b>% Daily Values*</b>		
<b>Total Fat</b>	82g	126%
Saturated Fat	47g	236%
<b>Cholesterol</b>	224mg	75%
<b>Sodium</b>	1533mg	64%
<b>Total Carbohydrates</b>	26g	9%
Dietary Fiber	3g	11%
<b>Protein</b>	46g	
<b>Vitamin A</b>		53%
<b>Vitamin C</b>		46%
<b>Calcium</b>		114%
<b>Iron</b>		12%

\* Percent Daily Values are based on a 2000 calorie diet.