Garlic Herb Roast Beef & Horseradish Cheddar Sliders



Christmas Leftover Series | A Crowd-Pleasing Holiday Appetizer

Have leftover Christmas prime rib or roast beef? Turn it into a tray of warm, cheesy sliders with soft Hawaiian rolls, sharp cheddar, sweet caramelized onions, and a creamy horseradish sauce.
The sandwiches bake together in one dish until the cheese melts and the tops turn golden with a buttery garlic-herb coating. Every bite combines tender roast beef, rich cheddar, and a little horseradish heat.
They're perfect for December 26 gatherings, New Year's Eve parties, or a cozy game-day spread.

Recipe at a Glance

- Yield: 12 sliders
- Prep Time: 15 minutes
- Cook Time: 20–22 minutes
- Total Time: 35–37 minutes
- Oven Temperature: 350°F
- Equipment: 9 × 13-inch baking dish, small saucepan or microwave-safe bowl, serrated knife, pastry brush, aluminum foil

YOU'LL NEED

For the Sliders

- 1 package (12-count) Hawaiian sweet rolls
- 4 tablespoons unsalted butter, melted
- 2 tablespoons Dijon mustard
- 1 pound cooked leftover roast beef, very thinly sliced
- 6 ounces sharp white cheddar cheese, thinly sliced
- 1½ cups leftover caramelized onions (optional)

For the Garlic-Herb Topping

- 4 tablespoons unsalted butter, melted
- 1 teaspoon garlic powder
- 1 tablespoon poppy seeds or sesame seeds
- 1 teaspoon dried onion flakes
- 1 tablespoon fresh parsley, finely chopped
- A small pinch of flaky sea salt

For the Horseradish Sauce

- ½ cup mayonnaise
- 2 tablespoons prepared horseradish, drained if particularly watery
- 1 teaspoon Dijon mustard (optional)
- A pinch of black pepper

ALL YOU HAVE TO DO

1. Prepare the oven and baking dish
Preheat the oven to 350°F. Lightly grease a 9 × 13-inch baking dish with butter or cooking spray.
2. Slice the rolls
Keep the Hawaiian rolls connected as one block. Using a long serrated knife, slice horizontally through the entire block to separate the tops from the bottoms.
Place the bottom half of the rolls into the prepared baking dish.
3. Prepare the bottom layer
In a small bowl, mix the 4 tablespoons melted butter with the Dijon mustard.
Brush this mixture over the cut surface of the bottom rolls. It adds flavor and helps create a barrier against moisture from the filling.
4. Layer the roast beef and cheese
Arrange the thinly sliced leftover roast beef evenly over the bottom rolls.
Spread the caramelized onions over the beef, if using. Add the sliced cheddar in an even layer.
Place the top half of the rolls over the filling.
5. Make the garlic-herb topping
In a small bowl, combine the remaining melted butter, garlic powder, poppy seeds or sesame seeds, dried onion flakes, and chopped parsley.
Brush the mixture generously over the tops of the rolls, allowing a little to run into the spaces between them.
Finish with a light sprinkle of flaky sea salt.
6. Bake until warm and melty
Cover the baking dish tightly with aluminum foil.
Bake for 15 minutes, then remove the foil and bake for another 5–7 minutes until the tops are golden and the cheese is melted.
Because the roast beef is already cooked, avoid baking longer than necessary. If using refrigerated assembled sliders, allow extra heating time and check that the filling reaches 165°F.
7. Prepare the horseradish sauce
While the sliders bake, combine the mayonnaise, prepared horseradish, Dijon mustard, and black pepper in a small bowl.
Taste and adjust the horseradish to your preferred level of heat.
8. Slice and serve
Remove the sliders from the oven and let them rest for about 5 minutes.
Cut between the rolls to separate the individual sandwiches. Serve warm with the horseradish sauce on the side for dipping or spreading.

Before You Begin: Using Christmas Leftovers

This recipe is designed for cooked leftover roast beef, including prime rib or beef tenderloin. Thinly slice the chilled beef for easier layering.
You can use leftover caramelized onions from your holiday meal or prepare a fresh batch. If you don't have roast beef, cooked leftover brisket works well.
Keep the beef refrigerated until you're ready to assemble the sliders. If it has been left at room temperature for more than 2 hours, discard it.

Flavor Profile, Pairings & Kitchen Notes

Flavor and Texture: Soft, slightly sweet Hawaiian rolls surround tender roast beef and sharp melted cheddar. The buttery garlic-herb topping adds savory flavor, while the creamy horseradish sauce provides a tangy, peppery finish.

What to Serve With It:

- Classic creamy coleslaw
- Dill pickle spears
- Crispy potato chips
- Roasted potato wedges
- A simple green salad

Make-Ahead Tip: You can assemble the sliders with the beef, onions, and cheese up to 8 hours ahead. Cover and refrigerate. For the best texture, add the garlic-herb butter topping just before baking. Bake straight from the refrigerator, allowing extra time as needed, and check that the filling reaches 165°F.
Storage: Refrigerate leftover sliders in an airtight container within 2 hours of cooking. For best quality, enjoy within 3–4 days.
Reheating: Cover with foil and warm in a 325°F oven until the filling reaches 165°F. Remove the foil for the final few minutes if you want to crisp the tops again. Store the horseradish sauce separately.

Easy Substitutions:

- No white cheddar? Use provolone, Swiss, or regular sharp cheddar.
- No caramelized onions? Use thinly sliced sautéed onions.
- No leftover prime rib? Cooked leftover brisket or roast beef works beautifully.
- Want a milder sauce? Start with 1 tablespoon prepared horseradish and add more to taste.
- No Hawaiian rolls? Use soft dinner rolls or small slider buns.

Cook's Confidence Cue: Cover the sliders with foil during the first part of baking. This allows the cheese to melt and the beef to warm without over-browning the delicate Hawaiian rolls. Uncover only for the final few minutes to create that golden garlic-herb finish.