

Tailgating Meatball Sliders

24 Sliders
2lbs pork sausage
1 packet dried Italian salad dressing mix
2 Packages of Mini Hawaiian Sweet Rolls
1 Bell Pepper
1 medium Onion
8 slices provolone cheese
2 tablespoons melted butter
2 Cups Marinara Sauce

Preheat grill to 350-400 degrees (we used a Holland Grill). Mix Sausage and most of Italian seasoning packet, reserve small amount for later. Make small about 24 - 1in meatballs and place directly onto grill grate. Cook for 10mins and turn and cook for another 10 minutes.

Wash and slice pepper into large pieces and cut onion into thick slices. Spray grill grate with oil spray and then place veggies straight onto grate. Cook until black marks appear on bottom side, flip and do same to other side. Take off, cool and cut pepper into thin slices and the onion circles in half.

To start sandwich building we cut roll loafs in half (do not pull rolls apart). We placed bottom section into bottom of foil lined metal pan and left the top to the side to kind of layout our grid. Place meatballs in each square, cover with onions and peppers, top with provolone and place top buns on. Butter tops of buns and then season generously with parmesan and the rest of Italian seasoning.

Place pan on grill and cook until slightly darker brown and cheese has melted, about 8-10 mins. Remove pan and cut sliders using the grid lines. Serve with marinara dipping sauce and enjoy!

