

Thanksgiving Leftover Gameday Sliders

★★★★★
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Prep Time

10 mins

Total Time

10 mins

Thanksgiving is definitely a cooking holiday. So give yourself a break and use all those delicious dishes to create gameday sliders the whole can enjoy!

Course: Main Dish
Cuisine: American
Servings: 10 Servings
Calories: 300 kcal
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Ingredients

- Dinner rolls
- Thanksgiving leftovers turkey, ham, stuffing, dressing, gravy, cranberry sauce, mashed potatoes, etc.
- Any other Thanksgiving leftover of your choice

Instructions

Option 1

1. Reheat leftovers separately and assemble sliders.
2. Add cranberry sauce cold or room temperature. It does not need to be heated. (We used our [Orange Cranberry Sauce](#) and strained out the large pieces.)

Option 2

1. Preheat oven to 350 degrees.
2. Place the bottom of the dinner rolls in a baking dish and top with leftovers.
3. Put the sliders into a preheated oven just until ingredients are hot (about 10 minutes)
4. Add the top of the dinner rolls and place back in the oven for additional 2-3 minutes.
5. Add cranberry sauce last since it does not need to be heated.

Recipe Notes

*Calories and servings are approximate and depend on the ingredients used to make the sandwich and the number of sliders made.