

CUBAN SANDWICH



MAKES: 4 SERVINGS
COOK/PREP TIME: 40 MIN

INGREDIENTS

8 slices of **Cuban Roast Pork (Item #6290)**
8 slices of **Tavern Ham (Item #2293)**
8 strips of **Thick Bacon (½ lb) (Item #2231)**
4 slices of sharp cheddar (¼ pound)
1 large pickle, thinly sliced
½ stick of butter, room temperature
4 Cuban or Ciabatta rolls

FOR SPREAD

2 Tbsp Dijon-style mustard
2 Tbsp mayonnaise
1 tsp fresh lime juice
1/8 tsp ground cumin

DIRECTIONS

1. In a small bowl, combine mustard, mayonnaise, lime juice, and cumin; spread on inside of sliced rolls.
2. Layer two pieces of each type of meat (pork, ham, and bacon) and one slice of cheese on each roll. Top with pickle slices.
3. Spread 1 tsp of butter on the bottom and top (outer sides) of sandwich to prepare for cooking (see instructions below).
4. Serve immediately; pair with plantain chips.

COOKING DIRECTIONS

PANINI GRILL INSTRUCTIONS

Heat grill to 400° F. Grill sandwiches for about five minutes, or until cheese is melted.

STOVE-TOP INSTRUCTIONS

Heat a heavy skillet on medium-high heat. Place sandwiches in the skillet. Place a smaller skillet on top to press down the sandwiches. Cook for about three minutes on each side, or until cheese is melted.

OVEN INSTRUCTIONS

Preheat oven to 400°F. Place sandwiches on a sheet pan or baking sheet. Place another sheet pan on top of sandwiches, and use a heavy skillet (such as cast iron) to press sandwiches, keeping weight evenly distributed. Bake for 10 minutes, or until cheese is melted.