

The Cuban Sandwich

Pressed pork, ham, Swiss & pickle - makes 4

Makes 4 • Prep 15 min • Press 8 min • Florida classic

INGREDIENTS

The sandwich

- 1 loaf Cuban bread (or a soft Italian/French sub loaf), cut into 4
- 1 lb mojo-roasted pork, thinly sliced
- 1/2 lb glazed or sweet ham, thinly sliced
- 8 slices Swiss cheese
- Yellow mustard
- Dill pickle slices
- Softened butter, for the outside
- Genoa salami (optional - the Tampa way)

Quick mojo pork (if roasting your own)

- 2 lbs pork shoulder
- 1/2 cup sour orange juice (or 2 parts orange + 1 part lime)
- 6 garlic cloves, crushed
- 1 tbsp dried oregano
- 1 tsp ground cumin
- Salt and pepper

METHOD

1. If roasting pork: blend the mojo ingredients, marinate the pork several hours, then roast at 300F until fork-tender, about 3 hours. Slice thin. (Or use good store-bought roast pork.)
2. Split each piece of bread. Spread yellow mustard on the cut sides - and nothing else; no mayo, lettuce, or tomato.
3. Layer in order: Swiss, roast pork, ham (salami too, if Tampa-style), pickles, then a second slice of Swiss to glue the top.
4. Butter the outside of the bread on both sides.
5. Press on a hot plancha or skillet with a heavy weight on top, until the bread is crisp and golden and the cheese melts, 6 to 8 minutes, flipping once.
6. Cut firmly on a sharp diagonal and serve hot.

Tip • The press is what makes it a Cubano - flatten it hard so the cheese welds the layers and the crust shatters when you bite.