Cuban Sandwich

Quick · Serves 4

Ken's note: TBD

Roast pork, ham, Swiss, pickles, and mustard on pressed bread. It's a good use for leftover Smoked Pulled Pork or Costa Rican Pork Carnitas.

Ingredients

- 4 sandwich rolls or lengths of Cuban or soft French bread, split
- 4 Tbsp yellow mustard
- 1½–2 cups leftover pulled pork, carnitas, or sliced roast pork
- 1 Tbsp lime juice, 1 garlic clove (minced), and a splash of olive oil, for warming the pork
- 8 slices deli ham
- 8 slices Swiss cheese
- Dill pickle slices
- 3–4 Tbsp butter, softened

Method

1. Warm the pork in a skillet with the lime juice, garlic, and olive oil, until hot. Spread mustard on both cut sides of the bread. Layer the ham, pork, cheese, and pickles, starting and ending with the cheese so it holds the pickles in.
2. Butter the outside of the bread. Cook in a skillet over medium heat, pressing flat with a heavy pan (or in a panini press), 3–4 minutes per side, until the bread is crisp and the cheese melts. Slice on the diagonal.
3. If you don't have a press, set a foil-wrapped brick or a second heavy skillet on top. Serve with Cuban-Style Black Beans (Sides).