



CUBAN SANDWICH

RECIPE BY: VANESSA FERNANDEZ

INGREDIENTS

- Cuban Bread
- Pickles (I buy whole and slice, the cold ones)
- Mayonaise
- Mustard
- Butter
- Ask the Deli to slice thinly:
- Ham (best with a sweeter ham)
- Swiss Cheese
- Roasted Pork

INSTRUCTIONS

First take your Cuban bread and cut it to size, split down the center (I like to remove some of the bread on the inside). Spread mayonnaise & mustard on both interiors of the bread, next layer the Swiss cheese, the ham, the pork and close. You can either heat a pan or you can prep a panini press (I recommend layering with tin foil for easier clean up afterwards). Butter both sides of the bread (exteriors) and place on a pan or in the panini press. If in the pan, place the sandwich in the pan and then place a smaller pan lid on top of the sandwich so you can press down on it as it cooks, flip after a few min and toast the opposite side while pressing down a bit. If it's in the panini press it's toasting on both sides simultaneously. After you see some cheese melting out, you're ready to go. Pull the sandwich out, open it up, place your thinly sliced pickles inside, close up and cut at a diagonal so you end up with two long triangles. ENJOY! - VF

CARATS × CARROTS
BY COUTURE