



The Butcher's Cuban Sandwich

Makes 2 sandwiches

INGREDIENTS

2 7-inch Ciabatta Loafs, from a quality baker

Really Good Yellow Mustard, we recommend [Pine Street Market Hot Honey Mustard](#)

4 slices of Mild Sharp Cheese, or Swiss

6 oz. Shredded Pork, we recommend [Pine Street Market Pulled Pork](#)

6 slices of Ham, we recommend [Pine Street Market Sweetheart Ham](#)

Really Good Pickles, we recommend Doux South Angry Cukes

2 oz. Butter, at room temperature

PREPARATION

- Preheat sandwich press to medium heat.
- Slice the bread length wise and open. Spread the mustard on the open cut sides of the bread. Place two slices of cheese on each bottom slice of bread. Top with an even layer of pork and ham. Top the meat with pickles and the top half of the bread.
- Brush each side of the bread with butter. Place the sandwiches in the press, pressing down and grill until the cheese is melted and the bread browns, approx. 8-10 minutes. Let the sandwiches rest for 2 minutes before serving.

Cuban Sandwich Tips

- Always butter the bread to make sure it browns and crisps as it cooks.
- If you don't have a sandwich press you can press the sandwiches between two hot cast iron skillet.
- Use a spicy, yellow mustard as the sharp, bright heat will accent the rich, meaty flavor of the pork and ham.
- Sweetheart Ham is the prized center-cut muscle of the ham and is richer in flavor over regular ham.
- Substitute what you like! If there are ingredients used in the sandwich that you don't like, you probably won't like the completed sandwich. Feel free to improvise!