

chattavore

CUBAN SANDWICHES

Total time: 15-20 minutes

Serves 4

- 2/3 loaf Cuban bread (or a French baguette)
- 1/4 cup yellow mustard
- 1 cup shredded roast pork (I used leftover pork shoulder)
- 8 thin slices deli ham
- 4 slices Swiss cheese
- dill pickle chips or slices

1. Preheat the oven to 400 degrees. Cut the bread into four equal pieces then slice each piece in half crosswise.
2. Spread mustard on the cut sides of the bread. Divide the pork among the bread bottoms then top with ham, cheese slices, and as many dill pickle chips as you like. Top with the bread tops.
3. Wrap the sandwiches in foil (I like to wrap each on individually) and place on a baking sheet. Place a heavy pan, bacon press, etc. on top of the sandwiches and press down. Place in the oven and bake for ten minutes.
4. Remove the heated sandwiches from the oven and remove from foil. Cut in half and serve immediately.