



## Allen's Pressed Cuban Sandwich

The heart of the Cuban sandwich is the pork.

**Servings: 4**

Cuban bread  
12 thin slices of pork loin  
12 slices of deli ham  
12 slices of Swiss cheese  
Dill pickles  
Yellow Mustard  
Mayonnaise (optional)



**Thinly** slice a dozen or so pieces off the loin

This is the only thing that we cook in our George Forman grill. But there is an easy way to do this without the grill. A Pressed Cuban can be made in a medium hot skillet. Use the bottom of a hot second pot or skillet to press (warm the second pot on a different burner and mash with the underside.)

**Options:** We like this with a simple garbonzo bean soup (AKA chickpeas cooked in chicken broth). Use the extra beans from the soup to make humus, and dip the Cuban sandwich in the soup) or black beans and rice.



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