

Allen's Pressed Cuban Sandwich

The heart of the Cuban sandwich is the pork.

Servings: 4

Cuban bread

12 thin slices of pork loin

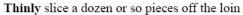
12 slices of deli ham

12 slices of Swiss cheese

Dill pickles

Yellow Mustard

Mayonnaise (optional)



This is the only thing that we cook in our George Forman grill. But there is an easy way to 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.



ANDY THORNAL COMPANY 336 Magnolia Ave. Winter Haven, Fl 33880 (800) 499-9890 • (863) 299-9999

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