

Food.

CUBAN SANDWICH - A TAMPA CLASSIC!

Recipe by Amy - Ellies Mommie

This recipe is from the "Tampa Treasures" cookbook by the Junior League of Tampa. Make sure you use Cuban style roast pork! Also makes a great game day sandwich when cut into 1 1/2-inch pieces.

READY IN: 25mins **SERVES:** 6

YIELD: 6 sandwiches **UNITS:** US

INGREDIENTS

1 ½ loaves Cuban bread

yellow mustard

mayonnaise

¼ lb baked ham, sliced thinly

½ lb roast pork, sliced thinly

¼ lb **swiss cheese**, sliced thinly

¼ lb italian salami, slice thinly

dill pickle slices

DIRECTIONS

Cut Cuban bread into 6 8-inch pieces.

Split bread lengthwise.

Spread mustard on six halves of the bread.

Spread mayonnaise on the other six halves of the bread.

Layer ham, pork, Swiss cheese, and salami on the mustard halves of the bread.

Layer pickles on top of salami; top with mayo halves of bread.

Can be eaten cold, but tastes better "hot pressed".

To press: Heat a counter top grill (like a George Foreman grill) and place sandwich between the plates.

Press down hard on the sandwich, squeezing the halves together tightly.

Grill until the bread is toasted to a light brown on the outside and the cheese is melted.

Alternate method: Heat a heavy pan on top of the stove on medium heat.

Place sandwich in pan and press down with another heavy object (a brick wrapped in foil is good).

Toast sandwich until light brown on one side, then turn over.

Replace brick on toasted side.

Serve with potato chips and a cold soda.