

# HAWAIIAN TOSTON CUBAN SANDWICH

(Use of TIO JORGE® Hawaiian Toston)



Time: 3 hours



Level: Beginner

## INGREDIENTS

- 16 TIO JORGE® Hawaiian Tostones
- 1 lb. Mojo Roasted Pork Shoulder Shredded
- 16 ounces Bolo Ham, thinly sliced
- 8 slices Swiss Cheese
- ½ cup Mustard
- 16 slices Pickles, Crinkle-Cut

### SLOW ROASTED PORK BUTT

- 2 lbs. Boneless Pork Butt
- ¼ c. Cumin Pork Rub (see below)
- Habanero Mojo
  
- For the Habanero Mojo
  - 2 cups Canola oil
  - 1½ cups minced garlic cloves
  - 4-5 scotch bonnet chilies stem and seeds discarded, minced
  - ½ Cup freshly toasted & ground cumin seeds
  - 4 cups sour orange juice

### Procedure

1. Place the garlic in a pot with the oil and simmer until the garlic gets slightly toasted (approx. 2-3 minutes)
  2. Remove from heat and add the scotch bonnet, and cumin.
  3. Let cool for 10 minutes.
  4. Now add the sour orange juice.
  5. Reserve
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- For the Cumin Rub:
    - 1 Cup ground cumin
    - ½ Cup ground black pepper
    - ¼ Cup sugar
    - ¼ Cup kosher salt
1. Combine

### **Procedure for the Mojo Roasted Pork:**

1. Preheat oven to 300°.
2. Season pork butt with Mojo & Cumin rub
3. Place into a baking dish and place into oven.
4. Cook for 1 hour.
5. Cover and cook for an additional 1½ to two hours or until meat is fork tender.
6. Remove from oven and allow to cool slightly.
7. Once Pork is cool enough to handle shred the meat with a fork.

### **PLATING**

1. Preheat oil in a deep fryer to 350 degrees and preheat broiler to its lowest setting
2. Add tostones and cook for approx. 2-3 minutes.
3. Drain and season with salt.
4. Top 8 of the tostones with 2 oz. of ham.
5. Then add 2oz of Shredded Pork & a slice of Swiss Cheese.
6. Place in the broiler until the cheese melts.
7. On the other 8 tostones add about ½ ounce of mustard
8. Top with two slices of pickles
9. Join both halves of the sandwich
10. Press by hand and serve.