

Traditional Cuban Sandwich with Yuca Fries

(Use of TIO JORGE® Yuca Fries)



Servings:



Total Time: .



Level:

INGREDIENTS:

- 1 loaf Cuban bread
- ½oz yellow mustard
- 4 slices dill pickles
- 4oz slices boiled ham or Virginia ham
- 4oz slices roast pork
- 2oz slice imported Swiss cheese
- 1oz butter

PROCEDURE:

1. Cut Cuban bread to desired size, common size is 7 inches.

2. Next, slice open the bread down the middle. On the topside of the bread spread mustard, evenly across.
3. Then place 4 pickles on top of the mustard.
4. You then place 1 slice of Swiss cheese on top of the pickles.
5. Slice ham to desired thickness, recommended size is 1½ ounces per slice, the thinner the better. Now fold each slice of ham in half and place evenly on bottom of bread.
6. On top of the ham, place slices of roast pork, 1½ ounces per slice. You then join both halves of the sandwich. You are now ready to grill your Cuban sandwich.

GRILLING PROCEDURE:

7. Spread butter on top of the bread evenly. Using a sandwich press, close the grill, smashing the sandwich. Leave sandwich in the grill until top of bread turns to a golden brown, and top is crisp. Approximate time is 4 to 6 minutes.
8. After the sandwich is crispy and the cheese has melted, remove the sandwich carefully and slice it diagonally, from corner to corner.

Enjoy with TIO JORGE® Yuca Fries