



PRESSED CUBANO SANDWICH with Quick Pickles

Serves 2-4

Ingredients:

2 (1-2lb) Pork Tenderloins
1 Tbsp (divided) Canola Oil
2 Tbsp Adobo Lime Seasoning
Mayonnaise, for Sandwich
Dijon Mustard, for Sandwich
2-4 French Rolls, Cut Lengthwise
4-8 Slices Swiss Cheese, 2 Per Sandwich
4-8 Slices Deli Ham, 2 Per Sandwich
2-4 Tbsp Butter, 1 Per Sandwich

Quick Pickles

1 Lg English Cucumber, Thinly Sliced
1/2 Tsp Devil's Dust
1/4 Cup White Vinegar
3/4 Cup Water
1 Tbsp Salt
4 Cloves Garlic, Minced
1 Tbsp Sugar
3 Tbsp Onion, Finely Diced

Preparation:

To create these pressed sandwiches you can use a panini press or a cast iron skillet with a press/weight, or a regular sauté pan with another sauté pan pressing down as you cook.

Preheat oven to 350°.

Rub the pork with 2 tsp canola oil each, then rub in 1 tbsp Adobo Lime into each tenderloin. Bake for approximately 45 minutes or until thermometer reads 145°.

Let cool on counter for 1 hour. Slice into 1/4" rounds.

Meanwhile let us make our Quick Pickles. You can choose of peel or not to peel your cucumbers. I chose to partially peel mine to give them a festive look.

In a small sauce pan combine vinegar, salt, sugar, water, garlic, onion and Devil's Dust (if you are not a fan of spicy, use a 1/4 tsp). Bring to a boil and cook for 3 minutes.

Place your cucumbers in a container and pour the hot liquid over them. Give them a stir and place in fridge for at let 30 minutes or until needed. They will last a week if you don't use all for the sandwiches.

Now lets assemble our sandwiches:

Spread mayo and mustard on each side.

Now place a slice of swiss cheese on top of each side, and layer with the sliced pork, plenty of pickles and ham.

Put halves together and press. I use a lower heat so that the ingredients slowly heat and melt together.

Slice in half and **Buen provecho!** (enjoy your meal)