

## Cubano Sandwich Recipe

As Served at Our Winter Wineland “Hot Havana Nights” Event – January 2019



Over 400 guests enjoyed Winemaker Brenda Lynch’s wines paired with Chef Rick’s take on the classic Cubano Sandwich. Chef Rick selected the below recipe for home preparation and enjoyment!

YIELD - Serves 8

### INGREDIENTS

- 1 loaf Cuban bread, sliced lengthwise (substitute soft white sandwich rolls if Cuban bread is not available)
- 1/2 stick (1/4 cup) unsalted butter, softened
- 3 tablespoons yellow mustard, or to taste
- 1 1/2 pounds boiled ham, sliced
- 1 1/2 pounds roasted pork, sliced
- 1 pound Swiss cheese, thinly sliced
- 1 cup dill pickle chips, or to taste

### PREPARATION

Assemble the sandwich

- Spread 2 tablespoons of the butter on one half of the bread loaf and a thin layer of mustard on the other. Place 1 to 2 layers of ham, pork, cheese, and, finally, pickles on the buttered bread and top with the mustard-spread bread.
- Wrap the sandwich in foil
- Smear the remaining butter all over the outside of the sandwich and wrap it completely in aluminum foil.

#### Press and grill the sandwich

- Heat your grill to high (550°F) and close the lid. Wait at least 15 minutes before lowering the heat to medium-high (450°F) and continuing.
- Before grilling the sandwich, press down on it with your hands to flatten it. Place the wrapped, flattened sandwich on the grill and top with a brick, grill press, or any other heavy, heat-resistant object. Close the lid and grill for 5 to 6 minutes per side.
- Remove the wrapped sandwich from the grill and take off the foil. Return the sandwich to the grill and grill for about 2 to 3 minutes per side, or until both pieces of bread are crispy and golden brown.

#### Slice and serve

- Remove the sandwich from the grill and cut at an angle into small sandwich wedges (rectangles or triangles). Place on a large platter and serve while still hot.

Pair with our Reserve “mbf” Zinfandel or “mbf” Primitivo!