



The Cuban

- 4 sandwich rolls (or Cuban bread)
- 1/4 c mustard
- 8 slices ham
- 8 thin slices roasted pork
- 8 slices Swiss cheese
- 8 slices dill pickles
- 4 T butter

Slice each sandwich roll and spread mustard liberally over the top and bottom slices. Add two slices of ham, two slices of roasted pork, two slices of Swiss cheese and two dill pickles per sandwich. Spread one tablespoon of butter of the outside (top and bottom) of the sandwich roll. Place in a skillet or on a griddle pan. Grill for each side until golden brown while pressing firmly down with another heavy pan to flatten the sandwich. Serve hot.