Chef Ariane Duarte's Crazy Cuban Pork Sandwich

Serves 4

1/2 lb peppered ham, sliced
1/2 lb cooked pork loin, thinly sliced
12 slices Swiss cheese
1/4 c grain mustard
1/2 c dill pickles, sliced
Chipotle mayo cole slaw (see recipe below)
1 Cuban baguette

Method

Slice the baguette in half lengthwise. Spread the grain mustard on both sides of the bread. On the bottom half of the baguette, layer the ham, pork, Swiss cheese and pickles. Top with cole slaw. Cover with other half of bread and divide into 4 equal sandwiches.

Chipotle Mayo Coleslaw

1 c mayonnaise
1-2 ea chipotles, canned
1 Tb cider vinegar
2 c cabbage, shredded
1/2 c carrot, shredded
1/2 c Granny Smith apple, shredded
Salt and pepper, to taste

Method

Combine the mayo, chipotle and vinegar in a bowl and mix until well combined. Add the cabbage, carrot and apple. Season with s&p. Combine thoroughly.

Grilled Shrimp, Avocado, Fried Green Tomato, Lemon Cilantro Aioli, Crunchy Baguette

20 ea	16-20 count shrimp, peeled and deveined
3 sprigs	thyme
½ c	olive oil
1 clove	garlic, minced
2	avocados, sliced only when ready to use
2	green tomatoes, thinly sliced
½ c	cornmeal
¼ c	flour
	Salt and pepper, to taste
	Oil for frying
½ c	mayonnaise
2 Tb	lemon juice
2 Tb	cilantro, chopped
1	French baguette

Method

Combine the thyme, garlic and olive oil. Marinate the shrimp this mixture for 1 hour. While the shrimp is marinating, heat the oil for frying. Combine the cornmeal, flour and s&p. Coat each tomato slice in the flour mixture. Carefully place each slice in the oil and fry until golden brown. Remove from the oil and place on paper towels to absorb excess oil. Reserve.

Combine the mayonnaise, lemon juice and cilantro in a bowl. Reserve.

Split the avocados in half and remove the seed. Carefully skin and slice avocado into ¼ inch slices.

Heat the grill.

Remove the shrimp from marinade and place on hot grill. After two minutes turn over and grill for two more minutes. Remove and reserve.

Slice the baguette in half lengthwise. Spread the aioli on bottom half of baguette. Lay down the fried tomatoes, followed by shrimp and topped with avocado. Add top half of baguette and cut into 6 inch sandwiches.

Marinated Flank Steak, Grilled Scallion and Havarti Sandwich –

Serves 4

½ lb flank steak
¼ c soy sauce
¼ c teriyaki glaze
1 tsp crushed red pepper flakes
8 scallions
8 slices Havarti cheese
2 Tbsp mayonnaise
8 slices country white bread

Combine the soy sauce, teriyaki sauce and red pepper flakes in a bowl. Add the flank steak and marinate for 2-8 hours. Preheat grill. Place the flank steak on the grill and grill for 5 minutes. Turn over and grill for 5 more minutes, depending on thickness of steak. Remove from the grill and allow to rest for 5 minutes. While the steak is resting, place the scallions on the grill and cook for 3-4 minutes per side. Remove them from grill, chop and combine with mayonnaise. Slice the flank steak thinly on the bias. Spread scallion mayo on bread and top with the flank steak and Havarti cheese.