



NYC'S BEST CUBANO

Executive Chef Alex Garcia

A.G. Kitchen

Ingredients:

- 4 eight inch pieces of Cuban bread or French baguette
- 8 ounces roasted pork, from shoulder or leg, thinly sliced
- 8 ounces thinly sliced ham
- 4 ounces thinly sliced Swiss cheese
- 2 pickles, thinly sliced lengthwise
- 4 tablespoons mustard
- 6 ounces butter

Directions:

- Slice all the bread lengthwise.
- Divide meat and cheese equally.
- Assemble sandwich by placing roasted pork, ham and cheese on top of one half of the bread.
- Place pickle slices on top.
- Spread one tablespoon mustard, per sandwich, on the inside of the other half of the bread.
- Place the top of the bread over the sandwich, to close.
- Spread butter on the outside of the top and bottom of the sandwich.
- Cook in a very hot cast-iron griddle, or electric flat top, until heated through and golden brown on the outside.