

# Cuban Sandwich

*Compliments of Chef Richard's Kitchen*

6 sandwiches

## MOJO Marinade:

8 – 10 cloves garlic, chopped  
1 ½ C sour orange juice  
(Recipe follows)  
⅓ C onion, chopped  
1 tsp dried oregano  
⅓ oil (such as canola)  
Salt & pepper to taste

## Sandwich:

2 lb. pork loin or shoulder  
12 slices Swiss cheese  
12 slices deli ham (I used  
black forest)  
¼ C yellow mustard  
12 slices dill pickles  
¼ C melted butter  
6 hoagie buns

## Sour Orange Juice:

1 C fresh squeezed orange juice  
¼ C fresh squeezed lemon juice  
¼ C fresh squeezed lime juice



Squeeze enough orange, lemon and lime juice to make 1 ½ C sour orange juice. Place in blender. Add garlic, onion, oregano and oil. Blend until smooth. Now, add salt and pepper to taste.

Place pork in a zip lock freezer bag and pour in enough marinade to cover. Push out the air and seal the bag. Place pork and marinade in refrigerator for 2 – 4 hours, but I marinate overnight. Store any left-over marinade in an airtight container for future use. Store in refrigerator.

Preheat oven to 350° F.

Remove pork from marinade. If you want a different twist on the sandwich, boil the marinade the pork came out of to kill bacteria and reduce by half. Now, it can be reused. Place pork on baking sheet and bake until internal temperature rises to about 175° -180° F. Use a meat thermometer, so that the pork does not get tough and dry out. Remove from oven and let rest at least 20 minutes. Once rested, slice the meat against the grain into thin slices.

Preheat panini press or frying pan. No oil is needed in bottom of the pan.

Brush melted butter on both inside surfaces of the sub (hoagie) roll. Place 1 – 1 ¼ Tbsp yellow mustard on one side.

Next, place a few pork slices over the mustard. Place 2 slices of ham and 2 slices of Swiss cheese on top of the pork. Next place 2 pickle slices (dry first with paper towel) on top. Place upper half of bun on top.

Place assembled sandwich between plates of the panini press. You can also use a frying pan, if you don't have access to a panini press. Press down on sandwich. If using a frying pan, use a spatula or heavy weight to compress the sandwich.

After 2 – 4 minutes, flip sandwich over on to top. Repeat the cooking process until cheese has melted and meat is hot. Remove from press, cut on a diagonal and serve hot.

Garnish with a pickle slice and sprigs of cilantro. You may also serve this with kettle chips.

#### Note:

To put a distinctive twist on your sandwich, omit the yellow mustard and place an equal amount of the reduced Mojo sauce on the loaves.