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Grilled Cuban Sandwich (Sandwich Cubano)

BY LOURDES CASTRO MAY 2011 LATIN GRILLING

Editor's note: Chef, nutritionist, and cooking teacher Lourdes Castro shared this recipe from her cookbook, *Latin Grilling*. It's part of a festive Cuban party menu she created for Epicurious and a great way to use up leftover **grilled pork**.

As soon as someone finds out about my Cuban background, a Cuban sandwich question is never far away. It's no wonder, since Cuban sandwiches have recently popped up on menus all over the country. While many have gotten close to re-creating the real thing, I feel most miss the mark. So here is a step-by-step guide to creating an authentic sandwich Cubano. This is also a great way to use up the leftovers from your Cuban pig roast!

YIELD: Serves 8

INGREDIENTS

- 1 loaf Cuban bread, sliced lengthwise
- 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, 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 (triangles). Place on a large platter and serve while still hot.

Cooking notes

Ingredients

Cuban bread

*Made from white flour, yeast, and a bit of lard, this bread has a very thin crust and soft middle filled with tunnels. Cuban bread is distinguished by the palm frond placed lengthwise down its middle prior to baking, its length (almost 3 feet), and its somewhat rectangular shape. **Advance preparation** The loaf sandwich can be prepared and wrapped in foil a few hours in advance. Press and grill right before serving.*