

### Traditional Cubano



The "classic" with layers of smoky Chipotle marinated pork and sweet ham balanced by cool and crunchy pickles and tangy mustard featuring a blend of *Minor's* Caribbean Sauce. Pressed and grilled in a crusty Cuban roll until the Swiss cheese melts.

Yield	6-1/2 oz.
Serves	1
Preparation time	1 minute
Cooking time	4 minutes

#### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
3	oz	1	each	Baguette	
3	oz			Chipotle Marinated Pork Loin - prepared	cooked, sliced, (see recipe)
.25	oz	1	each	Ham, 25% less sodium	sliced, thin
.35	oz			Swiss cheese	
4	ea			Dill Pickles	sliced

#### Preparation Steps

1. Add pork, ham, cheese, and pickles to bottom piece of bread.
2. Spread Caribbean Mustard to top piece of bread and add to top of sandwich.
3. Press and grill sandwich until warm and toasted.

#### Chef's tip

While constructing the sandwich, spread guest's choice of *Minor's* flavored mustard and/or Signature Mayonnaise on the inside part of the bread, or serve on the side.

#### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	417.3
Energy (Kj)	1752.8
Protein (g)	28.8
Carbohydrate, total (g)	46
Fats, total (g)	12.1
Sugars, total (g)	2.4
Fats, saturated (g)	4.6
Fiber, total dietary (g)	2.7
Sodium (mg)	763.5
Calcium (mg)	158.9
Cholesterol (mg)	63.2
Iron (mg)	3
Vitamin A (µg_RAE)	37.6
Vitamin C (mg)	3.6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## Chipotle Marinated Pork Loin



Slow roasted pork tenderloin marinated with a smoky Chipotle rub for an ultra tender, savory result with hints of garlic, grilled onions and latin spices. The marinade owes its firepower to chipotle chiles, which are smoked and quickly grilled for an amazing flavor and a touch of heat.

Yield	9 lbs
Serves	50
Preparation time	2 minutes
Cooking time	30 - 60 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
10	lb			Pork loin	
6	oz	3/4 cup		<u>MINOR'S® Chipotle Flavor Concentrate Gluten Free 6x14.4 oz.</u>	

### Preparation Steps

1. Rub pork loin with Chipotle Flavor Concentrate. Marinate, refrigerated, for at least 4 hours.
2. On the day of service, roast at 350°F until doneness is achieved. Allow roast to rest for 10-12 minutes before slicing.

### Chef's tip

Rub with marinade the day before service, and marinate overnight.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	138.9
Energy (KJ)	583.4
Protein (g)	19.5
Carbohydrate, total (g)	1.2
Fats, total (g)	5.6
Sugars, total (g)	0.3
Fats, saturated (g)	1.9
Fiber, total dietary (g)	0.1
Sodium (mg)	130.3
Calcium (mg)	18.1
Cholesterol (mg)	53.5
Iron (mg)	0.8
Vitamin A (µg_RAE)	16.6
Vitamin C (mg)	0.6

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## Grilled Marinated Zucchini



Tender zucchini slices marinated in a blend of *Minor's* Roasted Garlic and Chipotle Flavor Concentrates offer a filling gluten-free vegetarian option packed with bold flavor.

Yield	8 oz
Serves	8
Preparation time	5 minutes
Cooking time	8 minutes

### Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
.5	fl oz	1	tbsp	Olive oil	
.5	oz	1	tbsp	<u>MINOR'S® Roasted Garlic Flavor Concentrate Gluten Free 6x1 lb.</u>	
1	tsp			<u>MINOR'S® Chipotle Flavor Concentrate 6x14.4 oz.</u>	
8	oz	8	each	Zucchini	sliced into 1" rounds

### Preparation Steps

1. Whisk together the olive oil, Roasted Garlic and Chipotle Flavor Concentrates.
2. Toss zucchini rounds with marinade. Marinate for at least 4 hours.
3. Grill zucchini until tender and lightly charred.

### Chef's tip

Rub with marinade the day before service and marinate overnight.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	24.5
Energy (KJ)	104.2
Protein (g)	0.4
Carbohydrate, total (g)	1.7
Fats, total (g)	1.9
Sugars, total (g)	0.8
Fats, saturated (g)	0.3
Fiber, total dietary (g)	0.4
Sodium (mg)	77.1
Calcium (mg)	5.1
Cholesterol (mg)	0
Iron (mg)	0.1
Vitamin A (µg_RAE)	7
Vitamin C (mg)	4.8

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## Signature Sauces & Condiments



1 Cup of  
RTU Sauce Below

### CREATE SIGNATURE SAUCES BY COMBINING *MINOR'S*® READY-TO-USE (RTU) SAUCES

		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Bourbon Style	+	-	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	-	-	-	-
Caribbean	+	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Chili Garlic	+	-	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
General Tso's	+	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Honey Citrus Pepper	+	1/3 cup	1/3 cup	1/4 cup	1/3 cup	-	1/4 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup
Sesame	+	1/4 cup	1/3 cup	1/4 cup	1/3 cup	1/3 cup	-	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup	1/3 cup
Stir Fry	+	-	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	-	1/3 cup	1/3 cup	1/3 cup	1/4 cup	1/3 cup
Sweet & Spicy Plum	+	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	1/4 cup	1/4 cup	1/4 cup
Sweet Chili	+	1/4 cup	-	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	-	-	1/4 cup	1/3 cup	1/3 cup
Szechuan	+	-	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	1/4 cup	-	1/4 cup	-	-	1/3 cup
Teriyaki	+	-	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/3 cup	1/3 cup	1/3 cup	-	1/3 cup
Zesty Orange	+	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/3 cup	1/4 cup	1/4 cup	1/4 cup	1/3 cup	-



1 Cup

### CREATE SIGNATURE CONDIMENTS WITH *MINOR'S* READY-TO-USE (RTU) SAUCES

		Bourbon Style	Caribbean	Chile Garlic	General Tso's	Honey Citrus Pepper	Sesame	Stir Fry	Sweet & Spicy Plum	Sweet Chili	Szechuan	Teriyaki	Zesty Orange
Mayonnaise	+	2 Tbsp	4 Tbsp	3 Tbsp	2 Tbsp	3 Tbsp	3 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	4 Tbsp	3 Tbsp	5 Tbsp
Mustard (Dijon)	+	4 Tbsp	3 Tbsp	4 Tbsp	-	4 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	-	3 Tbsp	-
Mustard (Yellow)	+	4 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	5 Tbsp	4 Tbsp	5 Tbsp	6 Tbsp



1 Cup

### CREATE SIGNATURE CONDIMENTS WITH *MINOR'S* FLAVOR CONCENTRATES

		Ancho	Chipotle	Cilantro Lime	Fire Roasted Jalapeño	Fire Roasted Poblano	Herb de Provence	Red Chile Adobo	Roasted Garlic	Roasted Mirepoix	Sun Dried Tomato Pesto
Mayonnaise	+	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	3 Tbsp	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Mustard (Dijon)	+	2 Tbsp	1 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	1 Tbsp	2 Tbsp	3 Tbsp
Mustard (Yellow)	+	2 Tbsp	2 Tbsp	1 Tbsp	1 Tbsp	3 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	-	-

# CUBANO STATION

## MENU CONCEPTS

### *beef*

angus burger, ham, Fire Roasted Jalapeño mustard<sup>+</sup>, swiss cheese, grilled purple onions, and bread & butter pickles on a toasted baguette

### *breakfast*

Fire Roasted Jalapeno scrambled eggs, ham, Roasted Garlic butter, swiss cheese, and pickles on a toasted whole grain baguette

### *chicken*

Fire Roasted Poblano marinated chicken\*, ham, Chile Garlic mustard<sup>+</sup>, swiss cheese, peppers & onions, and spicy pickles on a toasted whole wheat baguette

Herb de Provence chicken breast, ham, Roasted Garlic mayonnaise<sup>+</sup>, swiss cheese, heirloom tomatoes, and pickles on a toasted whole grain baguette

\* see recipe under the Cubano tab

<sup>+</sup> see the Signature Flavor matrix under the Cubano tab

### *pork*

Chipotle roasted pork\*, ham, Roasted Garlic mustard<sup>+</sup>, swiss cheese, and dill pickles on a toasted baguette

Cilantro Lime mojo marinated pork, ham, Honey Citrus Pepper mustard<sup>+</sup>, swiss cheese, arugula, and pickles on a toasted multi-grain baguette

country ham, pickled vegetables, swiss cheese, and Bourbon Style mustard<sup>+</sup> on a toasted baguette

pulled pork, ham, Red Chile Adobo mustard<sup>+</sup>, swiss cheese, and pickles on a toasted whole wheat baguette

roast pork, ham, swiss cheese, pickled red onions, and Fire Roasted Poblano mustard<sup>+</sup> on a toasted baguette

roasted pork belly, ham, gruyere, pickled jalapenos and Chipotle mustard<sup>+</sup> on a pressed baguette

### *vegetarian*

grilled marinated zucchini\*, smoked tofu, yellow mustard, swiss cheese, braised kale, and pickles on a toasted baguette

**Featured Minor's RTU Sauces:** [Bourbon Style](#) RTU Sauce 4x0.5Gal US, [Chile Garlic](#) RTU Sauce 4x0.5Gal US, [Honey Citrus Pepper](#) RTU Sauce 4x0.5Gal US

**Featured Minor's Products:** [Chipotle](#) Flavor Concentrate Gluten Free 6x14.4oz US, [Cilantro Lime](#) Flavor Concentrate Gluten Free 6x13.6oz US, [Fire Roasted Jalapeño](#) Flavor Concentrate Gluten Free 6x13.6oz US, [Fire Roasted Poblano](#) Flavor Concentrate Gluten Free 6x13.6oz US, [Herb de Provence](#) Flavor Concentrate Gluten Free 6x12.8oz US, [Red Chile Adobo](#) Flavor Concentrate Gluten Free 6x13.6oz US, [Roasted Garlic](#) Flavor Concentrate Gluten Free 6x1Lb US



# CUBANO STATION

## ORDER GUIDE

## Order Guide for 50 Servings

### > Dry Goods

- ☐ 2 Minor's® Ready-to-Use (RTU) sauces for creating Signature Sauces and Condiments
- ☐ 3 qts mustard
- ☐ 1 qt mayonnaise
- ☐ 10 lbs cuban bread or baguettes

### > Produce

*Be sure to ask your distributor about local seasonal produce.*

- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^
- ☐ 3 lbs local seasonal produce^

*^ Additional produce and station ingredient ideas: avocado, baby kale, caramelized onions, colorful heirloom tomatoes, fresh herbs, grilled pineapple, grilled portabella mushrooms, grilled zucchini, jalapeño, lettuce greens, various pickles, and many others can all be added to increase guest customization.*

### > Protein

- ☐ 10 lbs protein^
- ☐ 3 lbs deli ham (low sodium)
- > 4 lbs Minor's grilled marinated zucchini can be added as an alternative signature vegetable to main ingredient proteins.
- > Additional protein ideas: chicken thighs or breasts, pork loin, pulled pork or steak marinated in Minor's® Flavor Concentrates all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.

### > Refrigerated

- ☐ 2-3 tubs Minor's Flavor Concentrates for creating Signature Sauces and Condiments
- ☐ 200 dill pickle slices
- ☐ 3 lbs swiss cheese (50+ slices)

# CUBANO STATION

## PREP GUIDE

**Serves: 50**

*All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.*

### > Day Before Service

- ☐ Prepare 3 Signature Mustard options (see Minor's® Signature Condiment matrix)
- ☐ Prepare 1-2 Signature Mayonnaise options (see Minor's Signature Condiment matrix)
- ☐ Prepare Chipotle marinated pork loin recipe (and/or additional Minor's marinated proteins or signature vegetable recipe)
- ☐ Secure 10 lbs cuban bread or baguettes
- ☐ Secure dill pickle slices
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure and prepare 3 lbs local seasonal produce
- ☐ Secure or slice 3 lbs ham (sliced thin)
- ☐ Secure or slice 3 lbs swiss cheese

### > Day of Service

- ☐ Cook and slice Minor's marinated protein(s) or signature vegetable according to recipe

### > Station Set Up

- ☐ Sandwich/panini press (a cast iron griddle pan or sauté pans may be used to grill the sandwiches if no panini press is available)
- ☐ Portable burners (1-2)
- ☐ Check the burner's function, power and/or fuel
- ☐ Heat-proof spatulas (2)
- ☐ Chaffer for holding pork hot
- ☐ Tongs for pork and handling product
- ☐ Containers for holding ingredients cold (10)
- ☐ Spreaders for Signature Mustards and Signature Mayonnaises (2-3)
- ☐ Serving utensils for cold ingredients (10)
- ☐ Basket with liner & cover for breads (1-2)
- ☐ Cutting board
- ☐ Chef's knife or serrated knife
- ☐ Tongs for bread
- ☐ Risers, point-of-sale materials, and station decorations
- ☐ Clean uniform
- ☐ Gloves
- ☐ Sanitation bucket with towel
- ☐ Additional towels (3)
- ☐ Refuse container