Cuban Sandwich with Slow-Cooker Pulled Pork





Recipe courtesy of Valerie Bertinelli

Show: Valerie's Home Cooking Episode: Comfort Food, Cuban-Style

Level: Easy

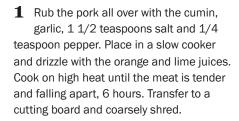
Total: 6 hr 30 min Active: 30 min Yield: 4 servings

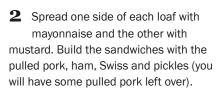
Ingredients:

- · 3 pounds boneless pork shoulder
- 1/2 teaspoon ground cumin
- · 3 cloves garlic, finely chopped
- · Kosher salt and freshly ground black pepper
- · 3 tablespoons fresh orange juice
- 1 tablespoon fresh lime juice
- · Four 6-inch-long soft sub loaves, split
- · About 3 tablespoons mayonnaise
- · About 3 tablespoons yellow mustard
- · 4 ounces thinly sliced ham
- 6 ounces sliced Swiss cheese
- · 1 cup dill pickle chips
- · About 2 tablespoons unsalted butter

Directions:

Special equipment: a slow cooker





Melt 1 tablespoon of the butter in a large skillet over medium heat. Place 2 of the sandwiches in the skillet and cover with another skillet, weighing it down with a heavy can or pot. Cook until golden brown, about 4 minutes. Turn the sandwiches over, replace the top skillet and continue to cook until the other side is golden brown and the cheese is melted, about 3 minutes more. Repeat with the remaining sandwiches, adding the remaining butter to the skillet.



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