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RED HEAD CUBAN-STYLE SANDWICH

Ingredients:

Cuban Bread (Italian or French loaves will do in a pinch)
Red Head Smoked Pulled Pork (see recipe)
Ham, sliced
Swiss Cheese, sliced
Dill Pickle, sliced
Yellow Mustard
Butter

Directions:

Cut bread into roughly 6" pieces and slice in half lengthwise. Evenly spread Red Head Smoked Pulled Pork on the bottom half of the bread. Next, layer ham, Swiss cheese and pickle slices. Spread yellow mustard on top half of the bread. In a non-stick skillet, heat the butter on medium high and grill sandwich bottom-side down using a metal spatula to help press the sandwich while it grills. When the bottom is golden brown, turn over and grill top until cheese melts. You can also put the open-face sandwich under the broiler - without pickles - to help cheese to melt before adding pickles and grilling.