



Cuban Sandwich

Yield: 6 servings

Ingredients:

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| 6 | J&J snacks Bavarian Hotdog Rolls- thawed |
| 18 slices | Ham |
| 18 slices | Roast Pork |
| 18 slices | Swiss Cheese |
| 12 | Stacker Style Pickles |
| 3-4 oz. | Yellow Mustard |
| 3-4 Tbsp. | Melted Butter |

Directions:

1. Preheat sandwich press or flat top to medium high heat
2. Spread mustard on inside of each half of pretzel roll
3. Layer ham slices, then top with roasted pork
4. Add Swiss cheese and then pickles
5. Place other half of roll on top
6. Brush top and bottom of sandwich with melted butter
7. Place in sandwich press and cook until cheese is melted
8. If using a flat top place a pan on top of sandwich to apply pressure, when cheese starts to melt, flip sandwich and cook until cheese is fully melted

Recipe and photo courtesy of J&J Snacks