**Intro:**

The Cuban Sandwich is probably the most loved pressed sandwich. Once made for migrant workers in Florida, this classic sandwich can be found in many restaurants across the country. Layers of ham and pork are combined with the tang of mustard and pickles. When pressed and cooked, the butter helps make the exterior of the bread crunchy and delicious. Once you see how easy these are to make, you will be making them at home all the time!

**Chef Tips:**

* If you are short on time, no worries! Skip making the Roasted Cuban Pork Loin, and just double up the ham for a quick and easy sandwich.
* Yellow mustard is the standard when making a traditional Cuban Sandwich. To kick things up, try using different mustards such as a grainy brown mustard, honey mustard, or Dijon.
* Instead of dill pickles, why not try a sweet pickle like a bread and butter pickle? If you like some heat, give a spicy pickle or pickled peppers a try!

**Cuban Panini**

**Ingredients**

* 4 (8 to 10 inches) Cuban sandwich loaves, halved lengthwise (Italian or French bread can be substituted)
* 16 thin slices of good quality smoked ham
* 1 sliced Roasted Cuban Pork Loin (see recipe below)
* 1 pound of Swiss cheese slices
* 1 cup of dill pickle chips
* ½ cup of yellow mustard
* ½ cup of Challenge Spreadable Butter with Canola Oil

**Directions**

1. Cover the crust side of each piece of bread with 1 tablespoon of butter spread, and place on a cutting board. On the inside of each piece, spread 1 tablespoon of mustard. For each sandwich, layer 2 slices of the ham, followed by the pickle slices, roast pork, and cheese on the bottom portions of the sandwich loaves. Add the top half of the bread to finish.
2. Press and cook the sandwich on a panini maker following the manufacturers recommendations. Sandwich will be golden brown, and the cheese will be melted when finished, about 3-4 minutes depending on your panini maker.
3. An alternate way to cook is to use a skillet. Place one sandwich in a skillet over medium high heat. Place a second heavy pan, such as a cast iron skillet to press down on the sandwich while cooking. Cook for 3-4 minutes per side or until bread is golden brown and cheese is melted. Repeat the process with the remaining sandwiches.

**Yield: 4 sandwiches**

**Roasted Cuban Pork Loin**

**Ingredients**

* ¼ cup of olive oil
* 1/4 cup of fresh orange juice
* 1 tablespoon of brown sugar
* 2 tablespoons fresh lime juice
* 2 teaspoons minced garlic
* 1 teaspoon dried oregano
* 1/2 teaspoon ground cumin
* 1 teaspoon of salt and pepper
* 1 pound pork tenderloin
* 2 tablespoons of Challenge Spreadable Butter with Canola Oil

**Directions**

1. Whisk together the oil with the orange juice, brown sugar, lime juice, garlic, oregano, cumin and salt and pepper in a large mixing bowl. Add tenderloin to bowl to marinate. Place in refrigerator for at least an hour, or as long as six hours. If desired, pork loin and marinade can be placed into a zipper sealed bag to marinate.
2. Preheat oven to 350 degrees.
3. Melt butter in an oven proof skillet over high heat. Add pork loin and sear all sides.
4. Place the skillet with the pork loin in oven for about 15 minutes, or until the internal temperature reaches 140 degrees. Let pork rest for 5-10 minutes.
5. Slice pork into ¼ inch slices.
6. This pork recipe is fantastic served as a main course for dinner, or to make a Cuban Sandwiches!