

GRILLED CUBANO SANDWICH

Yield: 8 Servings

Ingredients	Amounts
Hero rolls, 10-inches	8 each
Melted butter	½ cup
Mayonnaise	½ cup
Dijon mustard	½ cup
Swiss cheese	16 slices
Ham	16 slices
Pulled pork	1 ½ pound
Boston lettuce (about 2 heads)	16 leaves
Plum tomatoes (about 3 tomatoes)	24 slices
Kosher dill pickles (about 3 pickles)	16 slices

Method

1. Preheat a gas grill to medium-low heat. If you are using a charcoal grill, build a fire with a very small amount of coals and let it burn down until the coals are glowing red with a moderate coating of white ash. Spread the coals out in an even bed.
2. Brush the outsides of the rolls with the butter. Spread the mayonnaise on 1 side of each roll and the mustard on the other. On 1 side of each roll, layer 2 slices of the cheese, 2 slices of ham, and 2 to 3 ounces of the pulled pork. On the opposite side of the roll, layer 2 lettuce leaves, 3 tomato slices, and 2 pickle slices.
3. Grill the sandwiches open-faced over direct heat until the bread is golden brown and the cheese has melted, about 45 to 90 seconds. Be sure to grill the sandwich just until it is heated through so that the lettuce stays crisp and doesn't wilt.
4. Close up the sandwiches and serve immediately.