

Margie Potts' Cuban Sandwich

- 2 lbs. Roast Pork, thinly sliced or shredded (plus some reserved pan juices if you prefer) -- Recipe below makes enough for a crowd --- freezes beautifully and can be used in other recipes like quesadillas, nachos, etc. Cuban style!
- 6 Long sandwich rolls or hoagie rolls, split in half
- 12 Thin slices of Smoked Ham
- 12-18 Thin slices of Swiss Cheese
- 12 thin slices of kosher dill pickles, sliced lengthwise
- ½ Cup Mayonnaise
- 1-2 Chipotle chiles in Adobo sauce, processed til smooth
- Wedges of Lime

Cuban Roast Pork:

Cuban Spice Rub

- 2 Tab. Paprika
- 1 Tab. Garlic Powder
- 1 Tab. Onion Powder
- 1 Tab. Thyme, dried, crushed
- 1 Tab. Kosher Salt
- 1 Tab. Freshly Ground Pepper
- 1 Tsp. Ground Cumin
- ½ Tsp. Ground Allspice
- ½ Tsp. Ground Ginger
- ½ Tsp. Ground Cinnamon
- ½ Tsp. Cayenne Pepper, ground

Mix ingredients together. Set aside 2-3 teaspoons to use if making the Cuban Black Bean Salad.

- 1 6 lb. Pork Loin or Shoulder, boned
- 1 Recipe of Cuban Spice Rub (reserve some for salad)
- ½ Cup Freshly squeezed Lime Juice
- ½ Cup Freshly squeezed orange juice or grapefruit juice
- ½ Cup Water or White wine or Sherry
- 1 Large Green Bell Pepper, coarsely chopped
- 1 Large Onion, coarsely chopped

Rub Pork with Cuban Spice Rub Mix and set aside. Combine juices with water, wine or sherry and add the chopped onion and pepper. Pour the mixture over the pork in a roasting pan or slow cooker and cover tightly to slow cook.

If cooking in a slow cooker, cook on low for 8-10 hours or overnight. Cool in juices. Transfer to cutting board and discard fat. Slice or shred the pork, as desired. (Pork can be made ahead of time and refrigerated for 3 days.) Strain the pan juices into a glass measure and skim off the fat. Can then serve warmed juices over the pork on the sandwiches.

If cooking in oven, place pork in Dutch oven or roasting pan on a roasting rack and pour over ingredients. Cover tightly and roast in 350 degree oven for 4 hours or until roast is nice and tender. Cool in juices. Transfer to cutting board and discard fat. Slice or shred the pork, as desired. (Pork can be made ahead of time and refrigerated for 3 days. Also freezes well.) Strain the pan juices into a glass measure and skim off the fat. Can then serve warmed juices over the pork on the sandwiches.

To Assemble Cuban Sandwich:

Process the can of chipotle peppers in adobo sauce in a food processor until pureed and then add this chipotle into the mayonnaise, one tablespoon at a time, until desired taste. (Chipotle Peppers are smoked jalapeno peppers --- these will be hot, so add to desired heat.) (If you find you've added too much chipotle, simply add more mayonnaise to taste - no problem!) Spread Chipotle Mayonnaise on both cut sides of roll. Add slices of Swiss cheese, then slices of smoked ham, the slices of dill pickle, then shredded pork (adding some pan juices if desired). Top with roll half. Assemble all sandwiches.



Preheat your grill or grill pan to medium high. Place Cuban Sandwiches on grill. Top with cookie sheet and weigh down with heavy skillet or weighted cans. You can easily grill using a sandwich grill or grill pan if you wish. Grill a several minutes on each side, until the cheese melts and the sandwich browns, turning just once. Slice in half on the diagonal and serve.

Serve these sandwiches with plantain chips or your favorite chips or the following recipe for Cuban Black Bean Salad.

Margie Potts' Cuban Black Bean Salad

- 1 Small Onion, finely chopped (approx. 3/4 cup)
- ½ Green Bell Pepper, finely chopped (approx. ½ cup)
- 3-4 Cloves Garlic, minced
- 1 Large 1 lb. 13 oz. Size Can of Black Beans, drained and rinsed
- 1 Cup Chopped fresh tomatoes
- 1-2 tsp. Cuban Spice Rub or more to taste
- 2 Tab. Freshly Squeezed Lime Juice
- 2 Tab. Freshly Squeezed Orange Juice
- 1 Tab. Canola Oil (optional)
- ¼ Tsp. Crushed Red pepper Flakes (optional)
- Salt and pepper to taste
- Can also toss in fresh chopped cilantro if you wish

Toss the onion, bell pepper, garlic, black beans, and tomatoes in a large bowl.

Whisk together the remaining ingredients and toss with the black bean mixture. Cover and refrigerate until serving time. Bring to room temperature to serve. Delicious!

So, brush up on your Salsa lessons - sip a cool drink - and toast the hot summer nights with our fabulous Cuban Subs!

Heat oil in heavy saucepan over medium high heat. Add onion, pepper and garlic and cook until tender, about 4-5 minutes. Stir in beans, seasoning, and water. Bring to a boil and simmer 10-15 minutes. Taste and season with salt and pepper. Add lime juice or vinegar and heat 5 minutes more. Serve over hot cooked white rice. Makes 6-8 servings.

Jungle Jim's has all the ingredients you will need, including the plantain chips (or fresh plantains you might want to slice and grill). Make Cuban Sandwiches what is happening in Cincinnati!! What's Hot in Miami this year besides the weather ---- why none other than "Media Noche" - translated "Midnight" for the wildly delicious Cuban sandwiches which are sold on the street corners and diners of Miami, Florida.

These wonderful sandwiches are all the rage in Florida, and as the most popular food items go, there are many variations. Basically, it is a grilled hoagie-type sandwich consisting of smoked ham slices, Swiss cheese slices, dill pickles, and sliced or shredded roasted pork. You can personally alter the ingredients if you wish, but my challenge was to give the sandwich a little more "kick", so I created a Cuban Spice Rub for the Pork and instead of spreading the sandwich with plain ol' mayonnaise or mustard, I created a chipotle mayonnaise that I believe truly compliments this sandwich.

Some folks eat them cold, but I prefer to grill them in the "Panini" style by weighing them down when you put them on the grill. I simply added a cookie sheet over them, weighted down with a heavy skillet or cans or whatever or you can use a sandwich press or a Panini maker.

These Cuban Sandwiches are delicious with plantain chips or a salad of orange slices, red onions, and greens or with my recipe for Cuban Black Bean Salad. Cool off these hot summer nights with a coooooool Cuban Sandwich!