

# Cubano

## **Pork Tenderloin Ingredients:**

*2 Tablespoons olive oil*  
*2 Tablespoons orange juice*  
*1 Tablespoon lime juice*  
*1 Tablespoon brown sugar*  
*2 teaspoons salt*  
*½ teaspoon black pepper*  
*½ teaspoon smoked paprika*  
*2 large garlic cloves, smashed*  
*1 pork tenderloin*



## **Pork Tenderloin Instructions:**

Preheat oven to 450°F and line a sheet pan with foil. In a food processor, combine all of the pork ingredients, except for the tenderloin, and puree until smooth. Transfer to a medium bowl and add the tenderloin, tossing to coat. Cover and let marinate on the counter for at least 30 minutes. (Tip: If the tenderloin is in 2 pieces, separate them and use two small sheet pans. Apply enough foil so you can eventually wrap the pork loins after they're cooked.)

Transfer the tenderloin(s) to the prepared sheet pan(s) and pour the marinade over top. Roast until the pork has reached an internal temperature of 140°F on a thermometer inserted into the center, 20 to 25 minutes. Remove from the oven and use the foil to wrap the tenderloin with its juices to keep warm. Let rest at least 5 minutes and then carve into thin slices on the bias. (Note: You'll likely have enough tenderloin left over to make another Cubano.)

## **Cubano Ingredients:**

*¼ cup yellow mustard*  
*¼ cup mayonnaise*  
*1 pinch cayenne pepper*  
*1 loaf Cuban bread*  
*8 slices Swiss cheese*  
*8 slices smoked ham (thin)*  
*2 large dill pickles, sliced thinly lengthwise and dried with paper towels*  
*2 Tablespoons butter, or as needed*  
*1 pork tenderloin, roasted (see above)*

## **Cubano Instructions:**

Mix the mayonnaise, mustard, and cayenne together in a bowl to make the sauce.

Using a large skillet, trim the ends off the loaf and cut into 2 pieces so that both sandwiches will fit perfectly. Rub the outer top and bottom of each piece with softened butter. Slice lengthwise and place on cutting board butter-side down.

Spread 2 tablespoons of the mustard sauce on each of the 4 pieces of bread making sure to cover every inch. On the bottom halves start by layering your fillings evenly to cover the

entire sandwich in this order: 2 slices of cheese, 4 slices of ham, hot roast pork tenderloin, pickles, and 2 more slices of cheese. Close with the top half of the bread.

Heat your skillet over medium heat. Prepare a second heavy cast iron skillet by covering the bottom with foil. This is what will press the sandwiches. Add both sandwiches to the hot skillet and place the cast iron skillet on top. The weight should be enough to press the sandwich as it cooks, so there's no need to press it down further by hand. Cook for 3-4 minutes until bread is crisp and the cheese has melted. Flip and repeat. (You can also use a Panini press for this step.) Cut and serve.

*Serves 2-4*