

Lucia's Cuban Sandwich

The ingredients and amounts are open to personal preferences, but this is the general idea of mine.

Ingredients:

1/4 cup mayonnaise	1 1/2 cups of roasted pork
1/4 cup mustard	1 large dill pickle, thinly sliced lengthways
Pinch of cayenne pepper (optional)	1 baguette
8 slices of swiss cheese	Butter as needed
6 thin slices cooked ham	

Directions:

Mix mayonnaise, mustard and cayenne together to make sauce.

Trim ends from baguette, cut loaf in half and split open lengthways to make two sandwiches. Spread sauce on all cut sides.

Layer on one cut side: swiss cheese, ham, pork, pickle more cheese. Put tops of baguette on.

Melt butter in heavy pan medium heat. Place sandwiches in pan and press down with something heavy (or use a panini press). Toast until bread is crispy and cheese is melting.

Enjoy!