

Cubano

Ingredients

- 4 Cuban buns, bolillos or sandwich buns
- 6 Tbsp butter, softened and divided or 2 Tbsp butter and 4 Tbs mayonnaise
- 1 Tbsp mustard (optional)
- 15 dill pickle slides
- 1 lb [Cuban roasted pork](#)
- 1 lb honey glazed ham, sliced
- 1 lb Swiss cheese, sliced

Directions

Cut the buns in two lengthwise. Spread butter or mayonnaise and optional mustard on both sides. Layer pickles, top these with roasted pork, ham and cheese slices. Place top on sandwiches.

Melt 2 Tbsp butter over medium heat in a skillet. Add the sandwiches and press with a sandwich press or a brick wrapped in aluminum foil. Cook until the bread starts to brown and then flip, press again and cook until the bread is golden on the other side. Alternatively, cook in a panini press.