



Recipes by Peter

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DELICIOUS AND EASY CUBAN SANDWICH

4 SANDWICHES

Tools:

A Ninja Pressure Cooker or Instant Pot Pressure Cooker (or the brand of pressure cooker you have)

If you don't have a pressure cooker, you can use a Dutch oven.

Ninja Foodi Grill and a Sandwich Press, or Panini Press



Ingredients:

- * 2-3 LBS PORK BUTT WELL TRIMMED CUT INTO LARGE PIECES (CUTTING UP THE PORK BUTT INTO LARGE PIECES HELPS TO CUT DOWN ON COOKING TIME.)
- * CUBAN, OR CITRUS GARLIC SEASONINGS (THERE ARE MANY BRANDS THAT OFFER THIS, PICK THE ONE YOU LIKE)
NOTE: YOU CAN ALSO MARINATE THE PORK IN MOJO SAUCE (RECIPE BELOW) FOR A FEW HOURS.
I USE THE SPICES TO CUT DOWN ON THE NECESSITY OF MARINATING THE PORK IN MOJO.
- * 1 CUP OF WATER FOR THE PRESSURE COOKER
- * 2 12" SUB SANDWICH ROLLS CUT IN HALF (I DON'T HAVE A CUBAN BAKERY IN MY AREA, AND TO BE HONEST, ALTHOUGH I COULD MAKE THE BREAD I DON'T WANT TO, SO I BUY IT.)
- * 12 THIN SLICES OF HAM
- * 8 SLICES OF SWISS CHEESE
- * SLICED DILL PICKLES OF CHOICE
- * MUSTARD
- * MAYONNAISE FOR BRUSHING ON TOP OF BREAD JUST BEFORE COOKING

OPTIONAL MOJO SAUCE FOR MARINATING PORK

- 8 medium garlic cloves, minced
- 2 teaspoons (8g) ground cumin
- 2 teaspoons (8g) freshly ground black pepper
- 1/4 cup (about 1 small handful) minced fresh oregano leaves
- 1/2 cup (120ml) fresh orange juice from 1 to 2 oranges (see notes)

- 1/4 cup (60ml) fresh lime juice from 3 to 4 limes (see notes)
- 1/4 cup (60ml) extra-virgin olive oil
- Kosher salt

Directions

First you need to cut up the pork butt into large pieces and sprinkle the pork with the spices and let the pork set in the fridge for 3-4 hours, or overnight is even better. Note: If marinating the pork in the Mojo sauce, mix the marinade and place the marinade and pork in a gallon size Ziplock bag and place in fridge for several hours.

If you are using the pressure cooker, pour one cup of water into the pressure cooker. Put the pork on a rack for the pressure cooker and lower the pork into the pressure cooker. Note: If you do not have a rack for your pressure cooker you can place the pork in the water. Cook on high for one hour ten minutes, and then let the pressure cooker do a natural release for at least 15 minutes. Let the pork cool a bit and then shred.

If you are roasting the pork in a Dutch Oven cook the pork at 350 degrees until the pork reaches an internal temperature of 205-210 degrees. Let the pork cool a bit and then shred.

Preheat your indoor grill or panini press.

Slice the 12-14" loaves into two pieces and then cut the bread into two halves. Slice the bread length wise.

Assemble the sandwich by adding mustard to the bottom side, then ham slices, then shredded pork, then cheese and pickles. Place the top piece of bread on the sandwich and smear mayonnaise on top of the bread.

Place the mayonnaise side of the sandwich on the grill and press down with a sandwich press. (See my fancy brick sandwich press in the video.)

Cook the sandwich for 2 minutes and then check to see if it is ready to flip (it will not take long, so keep an eye on this!!!)

Coat the top of the sandwich with mayonnaise and then flip the sandwich. Cook for another two minutes, but again, keep an eye on this as all grills cook differently.

Now slice the sandwich and enjoy!