



Pickles
&
Peppers

Cuban Sandwich

featuring
Schwartz's™ Hot & Snappy
Pickle Spears



BAY VALLEY
F O O D S®

Cuban Sandwich

Makes 24 servings

Ingredients

Weights/Measures

Method

Italian Bread, sliced 1/2-in. thick	48 slices
Butter, melted	3 cups
Mustard, spicy brown	3 cups
Swiss cheese, sliced	96 slices
Schwartz's™ Hot & Snappy Pickle Spears	96 each
Deli ham, sliced	48 slices
Smoked pulled pork, warmed	3 lbs.

Chef's Note: Schwartz's™ Hot & Snappy Pickle Spears—infused with jalapeño pepper—add spice and heat to this sandwich. For a milder version, use Schwartz's™ Dill Pickle Spears.

To build one sandwich:

Brush one side of each bread slice with 1 tablespoon of melted butter. Spread the other side with 1 tablespoon mustard. Layer with 2 slices of Swiss cheese, 2 pickle spears, 2 slices of deli ham, 2 oz. of warm pulled pork, 2 more pickle spears, and 2 more slices of Swiss cheese. Place remaining slice of bread on top, mustard side down. On a panini press or a grill, cook sandwich until bread is browned on both sides and cheese is melted. Serve with additional pickles on the side.



Spice up burgers and sandwiches by serving them with Schwartz's™ Hot & Snappy Pickle Spears on the side