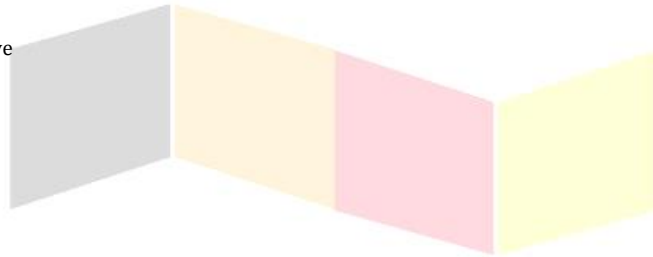


Lacheys Cubano Sandwich

1 Loaf Cuban Bread (Ciabatta)
4 ozs Pulled Pork
4 Slices Smoked Ham
2 Slices Swiss Cheese
2 Slices Aged Provolone Cheese
2 Tbsp Whole Grain Mustard
1 Pickle Sliced long & thin 6 slices

2 Tbsp Melted Butter
Salt Grinder
Pepper Grinder

- Preheat Pan to medium High heat
- Cut bread in ½ & spread Mustard on both cut sides
- Lay pickles on top of mustard
- Add cheeses, 1 slice of each on each side
- Place ham in a thin layer on both sides
- Add Pork in a thin layer on both sides
- Place butter in pan & place both sides of sandwich in pan
- Cook for 2 mins or until cheese starts to melt
- Put sandwich together & press down w/ a heavy plate or a grill press
- Place in oven for 2 minutes
- Remove & cut in half & serve



CBD SOLUTION