



Mountainside Café Cuban

Cuban Ingredients

- 4 ea. pretzel rolls
- 8 oz. sliced ham
- 1 lb pork loin
- 8 oz. spicy pickles
- 6 oz. dijonnaise
- 8 oz. sliced Swiss cheeses

Spice Rub Ingredients

- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- 1 tsp. salt
- 1 tsp. ground pepper
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- 1 tsp. dried parsley

Dijonnaise Ingredients

- 1/4 cup Dijon mustard
- 1/2 cup mayonnaise
- 1 tbsp. white vinegar
- 1/2 tsp. black pepper

Spicy Pickle Ingredients

- 3 cucumbers, thinly sliced
- 1/2 jalapeño, cut lengthwise
- 1 tsp. crushed red pepper flakes
- 2 garlic cloves, semi crushed
- 2 sprigs each, thyme and rosemary
- 2 cups apple cider vinegar
- 1 tsp. whole black peppercorns

Method

- Make pickles a day ahead of time (mix all ingredients and refrigerate)
- Season and roast pork loin to 145F
- Let rest 10 minutes (leaving oven on)
- Melt butter in a pan and toast pretzel rolls
- Slice pork loin into 12-16 slices
- Build sandwiches with equal parts of all ingredients
- Serve and Enjoy!