**Cuban Sandwich**

**Ingredients:**

1 loaf Cuban bread

9 oz. sliced roasted pork

4 oz. sliced ham

6 slices Swiss cheese

Sliced pickles

¼ cup mayo

¼ cup mustard

1 tsp. garlic powder

**INSTRUCTIONS**

1. Mix the mayo, mustard, and garlic powder together in a small bowl. Set aside.
2. Split the Cuban bread from end to end.
3. Apply the spread to the top and bottom.
4. Arrange all other ingredients on the bread.
5. Cut into 4 equal lengths.
6. Heat a large sauté pan over medium low heat. Put 2 of the sandwich sections in it and put something heavy on top of it to press it down.
7. Cook for 3-4 minutes, making sure not to burn the bread. Flip and cook the other side.
8. When the sandwich is done, it should be mostly flat.
9. Enjoy.