

CUBANO SANDWICH

Presented by Joe Immordino

INGREDIENTS

1 Cup mayonnaise
5 tbsp. Italian Dressing
4 Hoagie Rolls
4 tbsp. Prepared Mustard
½ Lb. Thinly Sliced Deli Turkey
½ Lb. Thinly Sliced Ham
½ Lb. Thinly Sliced Swiss Cheese
1 cup Dill Pickle Slices
½ cup Olive Oil

1. In a small bowl, mix together mayonnaise and Italian dressing. Spread mixture on hoagie rolls. Spread each roll with mustard. On each roll, arrange layers of turkey, ham, and cheese. Top each with dill pickle slices. Close sandwiches, and brush tops and bottoms with olive oil.
2. Heat a non-stick skillet over medium high heat (or sandwich grill). Place sandwiches in skillet. Cook sandwiches for 2 minutes, pressing down with a plate covered with aluminum foil. Flip, and cook for 2 more minutes, or until cheese is melted. Remove from heat, place on plates, and cut in half diagonally.

