



## Tampa –Style Cuban Sandwiches

1	Loaf	Cuban or French bread
1/2	pound	glazed ham
1/2	pound	roast or baked pork
1/4	pound	Genoa salami
1/4	pound	Swiss cheese
To	taste	pickle slices
1	sliced	OSO Sweet Onion
		mayonnaise - mustard
		toothpicks and olives
1/4	cup	*mojo sauce

Spread a thin layer of mayo and mustard on the bottom half of the bread. Place (in order) pickles, ham, pork, salami, cheese and then onion slices. Pour the mojo sauce over the onions. Then use mayo on the top portion of the bread to marry with the mojo sauce. Use toothpicks with olives on top and serve.

Option: If you have a sandwich griddle, press this superstar sandwich with butter for an even more delicious experience. Or sauté each side and then press together. Enjoy!