

Oso Sweet Onion Recipe Cards

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Oso Cuban Sandwich

PREP TIME 5 MIN. | SERVES 4

The flavor of Havana comes to life with roasted pork, ham, salami, Swiss cheese, onions & tangy Mojo mayo. Hot & crispy pressed with butter; you will crave this sandwich for the rest of your life.

Ingredients

1 loaf	Cuban or French Bread	To Taste	Pickle slices, Mayonnaise, Mustard, Olives
1/2 pound	Glazed Ham		
1/2 pound	Roast or Baked Pork		
1/4 pound	Genoa Salami		
1/4 pound	Swiss Cheese		
1	Oso Sweet Onion (sliced)		
1/4 cup	Mojo Sauce*		

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Preparation

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 saute each side and then press together. Enjoy!

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