



FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

Old-School Cuban Sandwiches with Garlic Mayonnaise

MAKES 4 SERVINGS

GARLIC MAYONNAISE

1/3 cup/75 ml mayonnaise

2 Tbsp Dijon mustard

1 garlic clove, crushed through a garlic press

PORK TENDERLOIN

1 pork tenderloin, about 1 lb./455 g

3/4 tsp kosher salt

1/4 tsp granulated onion

1/4 tsp granulated garlic

1/4 tsp freshly ground black pepper

1 Tbsp olive oil

SANDWICHES

8 slices boiled ham, about 8 oz./225 g, cut to fit rolls

4 oblong soft rolls, about 6 in./15 cm long, split lengthwise

8 slices Swiss cheese, about 8 oz./225 g total, cut to fit rolls

8 long dill pickle slices

3 Tbsp unsalted butter, at room temperature

INSTRUCTIONS

- 1. To Make the Garlic Mayonnaise:** Whisk all the ingredients together in a small bowl to combine. Cover and set aside.
- 2. To Make the Pork Tenderloin:** Position a rack in the center of the oven and preheat the oven to 350°F/180°C.
- Using a thin, sharp knife, trim the silver skin and excess fat from the pork. Mix the salt, granulated onion, granulated garlic, and pepper in a small bowl. Season the pork all over with the salt mixture. Let stand at room temperature for 15 minutes.
- Heat the oil in a large ovenproof skillet over medium-high heat. Add the pork and cook, turning occasionally, until browned, about 5 minutes. Transfer the skillet with the pork to the oven. Bake until the tenderloin reaches 145°F/63°C on an instant-read thermometer, 10 to 15 minutes. Transfer the pork to a carving board and let stand for 5 minutes. Cut the pork crosswise into slices about 1/4 in./6 mm thick.
- Heat a large griddle or 2 large skillets over medium heat. Cook the ham on the griddle, turning once, just until it is heated but not browned, about 30 seconds, and transfer the ham to a plate. Quickly wipe the griddle clean with a moistened paper towel.
- Spread the rolls with the mayonnaise. Divide the cheese, ham, roast pork, and dill pickle slices evenly among the rolls. Close the rolls and press them firmly with your hands to compress them. Spread the sandwich exteriors with the butter. Place the sandwiches on the griddle. Cover them loosely with a large sheet of aluminum foil, then top with a large baking sheet. Weight the sheet evenly with heavy saucepans, skillets, cans of food, or foil-wrapped bricks. Cook, adjusting the heat as needed so the sandwiches cook evenly without burning, turning once, until they are crisp and golden brown, about 6 minutes.
- Transfer the sandwiches to the carving board and let them stand for a few minutes. Using a serrated knife, cut each sandwich crosswise in half on a diagonal and serve immediately.