



COUNTRY CUBAN SANDWICH

PREP TIME: 5 minutes

COOK TIME: 5 minutes

SERVING SIZE: 4

INGREDIENTS:

- 1 pkg Farm Promise™ Pre-sliced Uncured Brown Sugar Ham
- 1 pkg Farm Promise™ Slow Smoked Applewood Uncured Bacon
- 1 Tbsp Dijon mustard
- 1 Tbsp mayonnaise
- 1 tsp fresh lime juice
- 1/8 tsp ground cumin
- 1/4 lb sharp cheddar cheese, sliced
- 1/4 cup dill pickle slices
- 1/4 cup butter
- 4 ciabatta rolls

DIRECTIONS:

1. In a large skillet, cook bacon until crispy and cooked through.
2. In a small bowl, combine mustard, mayonnaise, lime juice, and cumin. Spread on the inside of each roll, top and bottom.
3. Layer two pieces of ham, two slices of bacon, and one slice of cheese on each roll. Top with pickle slices.
4. Butter the outsides of each roll.
5. Grill in a panini press for about 5 minutes, or until deliciously melty and heated through. OR, to cook on the stovetop, heat a heavy skillet over medium high heat, then place sandwiches in skillet and press down with a second (smaller) heavy skillet; cook for three minutes, then flip sandwiches and cook for another three minutes or until heated through.



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FEATURED PRODUCT:

Farm Promise™
Pre-sliced Uncured
Brown Sugar Ham

