

## CUBANO

*Prepared in 15 minutes or less.*

- ¾ lbs ground pork shoulder
- 4 oz Swiss cheese, grated
- 5 oz prosciutto
- 1 tsp extra-virgin olive oil
- 1 Cuban bread or ciabatta loaf, halved crosswise and lengthwise
- 4 jalapeno peppers marinated in red vinegar
- 6 pearl onions (from a jar)
- 3 bread & butter pickles
- ½ tsp Dijon mustard
- Salt and pepper to taste

In a small bowl, add jalapeno peppers, pearl onions and 1 cup red vinegar.

Cover and marinate overnight.

Remove peppers from marinade and seed jalapeno peppers. Cut into thin slices lengthwise making strips. Set aside.

Warm ground pork in a small skillet until fully cooked. Season with salt and pepper to taste.

Spread the inside of each piece of ciabatta bread with a touch of Dijon mustard and olive oil.

Layer ciabatta bread with grated Swiss, jalapeno strips, prosciutto, pickles and shredded pork.

Top with remaining baguette. On high heat, add baguettes to a large skillet with a touch of oil.

Cook baguette until bread is golden and cheese melted (approximately 1-2 minutes each side). Serve hot. Serves 4.

