



# SANDWICH

## THANKSGIVING CUBAN SANDWICH MAKES 4 SANDWICHES

1. Preheat oven to 350°F
2. Slice the loaf of Cuban bread in half and smother one side with yellow mustard
3. Add chopped pickles and cover with the slices of swiss cheese (space evenly apart), then add roasted turkey breast and honey baked ham on top
4. On the other slice of bread, smear cranberry sauce (or cranberry jam) and close the sandwich
5. Coat outside with butter and wrap the sandwich in aluminum foil before placing on baking sheet
6. Use a cast-iron skillet (or something of equal weight) to press sandwich down. Place in oven and cook for 16 to 16 minutes, until bread is crispy, and cheese is melted

## INGREDIENTS

- 1 loaf Cuban bread
- 3 tablespoons yellow mustard
- ½ cup pickles (chopped)
- ¼ pound Swiss cheese (sliced)
- ½ pound leftover roasted turkey breast (or sliced deli meat)
- ½ pound leftover honey baked ham (or sliced deli meat)
- 4 tablespoons cranberry jam (or chutney)
- 4 pats salted butter