Cuban Sandwiches

Cuban bread

1/4 cup mojo from cuban pork

1/4 cup mayonnaise

12 ounces deli ham

10 ounces thinly sliced cuban pork

3 ounces deli Genoa Salami

6 ounces deli Swiss cheese

16 dill pickle chips

1/4 cup yellow mustard

4 Tablespoons butter, cut into 4 pieces

Cut bread in half lengthwise.  Cut each in half horizontally.

Brush bottoms of bread with mojo and mayonnaise.

Top with a layer of ham.

Top with a layer of pork.

Top with a layer of salami.

Top with a layer of Swiss.

Top with pickles.

Spread mustard on bread tops.

Replace bread tops.

Melt 1 T. butter in skillet.

Place 2 sandwiches in pan and place cast iron skillet on top to flatten.

Flip when browned on bottom and brown other side in 1 T. butter.

Transfer to wire rack set over baking sheet in 200 oven to keep warm.