



Grilled Cubano Melt

This Grilled Cubano Melt is a delicious twist on the classic Cuban sandwich. Layers of tender pulled pork, savory Black Forest ham, melted Swiss cheese, tangy dill pickles, and a creamy grainy mustard aioli are pressed until perfectly golden on the griddle. Served with crunchy plantain chips, it's the ultimate comfort food with a smoky, gourmet touch.

INGREDIENTS

For the Grilled Cubano Melt

- Brioche bread, sliced (or challah bread)
- Grainy Mustard Aioli (see recipe below)
- Swiss cheese, sliced
- Pulled pork
- Black Forest ham, sliced
- Dill pickles, sliced
- Butter, for the griddle
- Plantain chips, for serving
- Extra pickle slices, for serving

OVERVIEW

Serves: 1

Prep Time: 10 minutes

Cook Time: 8 to 10 minutes

For the Grainy Mustard Aioli

- ¼ cup mayo
- ¼ cup grainy mustard
- ¼ teaspoon cumin

OVERVIEW

Prep Time: 5 minutes

Yield: About ½ cup

INSTRUCTIONS

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Build the Sandwich

- Spread a generous layer of Grainy Mustard Aioli over one side of the bread.
- Top with a slice of Swiss cheese, followed by a generous amount of pulled pork.
- Add a few slices of Black Forest ham and some dill pickles.
- Finish with another slice of Swiss cheese and close the sandwich.

Preheat the Wildfire Griddle

- Set to low heat and preheat for 15 minutes.

Cook the Sandwich

- Spread a little butter on the griddle where the sandwich will cook.
- Place the sandwich on top and gently press it down with a spatula.
- Cook for about 4 to 5 minutes, until the bottom is golden brown and crispy.
- Flip the sandwich, press gently once more, and cook the other side until golden and the cheese has fully melted.

Plate and Serve

- Serve with plantain chips and a few extra pickle slices on the side.
- Enjoy while hot.

Grainy Mustard Aioli

- Add mayo, grainy mustard, and cumin to a small bowl.
- Stir until fully combined.
- Spread over the bread before assembling the sandwich.