

Cubano Sandwich

HOMEMADE FOCACCIA BREAD

Prep time: 20 minutes

Yields approximately 12 sandwiches (24 slices)

Ingredients

- 6-1/2 cup flour
- 1-1/2 Tbsp salt
- 1 Tbsp sugar
- 1/4 cup olive oil
- 2-3/4 cup water
- 1-1/2 Tbsp yeast
- 1-1/2 tsp oregano
- 1 tsp black pepper
- 1-1/2 tsp onion powder
- Toppings (optional)
 - 2 garlic cloves
 - 1 cup pepper jack cheese
 - 1 tsp oregano
 - 10 olives
 - 1 tsp salt

Directions

1. Coat 13" x 18" pan with oil
2. Hand mix all ingredients (except toppings) until smooth consistency
3. Knead into a ball and place dough on baking pan
4. Use olive oil to coat rolling pin
5. Brush olive oil over entire surface of dough after rolling flat
6. Sprinkle desired toppings and drizzle olive oil
7. Bake at 450 degrees for 25 minutes

SANDWICH

Prep time: 5 minutes

Yields approximately 8 sandwiches

Ingredients

- 8 Rolls (see recipe above for homemade focaccia)
- 1-lb. Honey Ham
- 1/2 lb. Swiss Cheese
- Mustard
- 20 oz. Dill Pickle Sandwich Slices
- Shredded Pork (Kalua Pig)

Directions

1. Spread mustard on both sides of the Ciabatta Roll.
2. Layer each sandwich in the following order:
 - Half Ciabatta Roll, Swiss Cheese, Shredded Pork, two slices of Pickles, two slices of Honey Ham, half Ciabatta Roll.
3. Use a Panini Grill to grill both sides of the sandwich. Or grill both sides in a frying pan using another frying pan as a weight.