

Desilu Cuban Sandwiches

*from **In Our Grandmothers' Kitchens***

For the Pork Roast (cook this the day before you want to make your sandwiches):

Ingredients:

1 small onion, finely chopped
4 cloves garlic, finely chopped
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
3/4 teaspoon oregano
3/4 teaspoon cumin
1/2 cup key-lime juice
1/4 cup extra-virgin olive oil
1 pound pork tenderloin
a small amount of additional extra-virgin olive oil for heating the pork

Instructions:

In a mortar and pestle push together the onion, garlic, salt, pepper, oregano, and cumin. Whisk them into the key-lime juice and set the mixture aside.

In a small saucepan heat the 1/4 cup of olive oil until it shimmers. Whisk in the citrus mixture, and remove the pan from the heat. Allow it to cool to room temperature.

Combine the pork and the marinade in a plastic bag, and allow the pork to marinate for 1 to 2 hours. About 15 minutes before you want to finish the marinating process, preheat the oven to 425 degrees.

In an ovenproof skillet heat a tablespoon or two of olive oil. Drain and save the marinade, and brown the pork as well as you can on all sides. (Marinating it impedes browning.)

Pour the marinade over the pork, and place the skillet in the preheated oven. Roast the pork for 20 minutes. Remove it from the oven, and put an aluminum-foil tent over it. Cool it to room temperature and chill it overnight so that it will be easy to slice the next day.

For the Sandwiches:

Ingredients (approximate quantities—we used a little less; see what works for you):

enough Cuban bread for 8 sandwiches, cut into 8 pieces about 6-inches long each (I used long Italian rolls) and sliced in half lengthwise
butter as needed
yellow mustard as needed
1 pound roasted pork tenderloin (see above), cut into very thin slices, plus a little of its juice
thinly sliced dill pickles to taste
3/4 pound sliced ham (homemade or good quality)
1/2 pound thinly sliced Wisconsin or Vermont cheddar (for Lucy) or Swiss (for Desi) cheese

Instructions:

Butter both inside sides of the bread, and put mustard on one side. Drizzle a little of the pork juice on one side as well.

Assemble your sandwiches in this order from bottom to top: pickles, pork, ham, cheese. Put the two halves of the sandwiches together.

Heat your pan or grill. Place the sandwiches on it, and press down on them firmly with another surface (the top of your press or another hot pan). Heat until the sandwiches are depressed and the cheese is melted. Serves 8 generously.