

Southern-Style Cuban Sandwiches

Southern Living Test Kitchen

Southern Living Magazine - September 2012

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 25 minutes

1 loaf (12 ounce) French bread, cut in half horizontally

Chipotle Remoulade (see recipe under sauces)

1 pound barbecue pork, sliced

4 slices (1 ounce) provolone cheese

1 cup sweet-hot pickles

Scoop out the soft bread from the center of each bread half, leaving a 1/2-inch-thick shell to make filling the sandwich easier. (Reserve the soft bread for another use.)

Spread the inside of the bread shells with Chipotle Remoulade.

Layer the bottom shell with the sliced pork.

Add the provolone cheese slices.

Top with the sweet-hot pickles.

Place the remaining half bread shell on top.

Cut into sandwiches.

Per Serving (excluding unknown items): 775 Calories; 39g Fat (45.1% calories from fat); 44g Protein; 62g Carbohydrate; 3g Dietary Fiber; 91mg Cholesterol; 1846mg Sodium. Exchanges: 4 Grain(Starch); 4 Lean Meat; 5 Fat.