

Bobby Flay's Cuban Sandwich Crostini

Bobby Flay

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Servings: 20

Preparation Time: 25 minutes

Start to Finish Time: 45 minutes

2/3 cup mayonnaise

3 tablespoons Dijon mustard

2 cloves garlic, chopped

salt and black pepper

2 tablespoons canola oil

1 1/2 pounds pork tenderloin, excess fat trimmed

7 thin slices good smoked ham, cut into thirds

7 slices Swiss cheese, cut into thirds

40 dill pickle slices

olive oil

20 slices French baguette, 1/4-inch thick

parsley sleeves (for garnish)

Preheat the oven to 425 degrees.

In a food processor, mix the mayo, mustard and garlic until smooth. Season with salt and pepper. Scrape into a bowl. Cover and refrigerate for 30 minutes so that flavors will meld.

Heat the oil in a medium oven-proof pan over high heat.

Season the tenderloin with salt and pepper. Cook until golden brown, about 8 minutes. Transfer the pan to the oven. Cook until an instant-read thermometer registers 150 degrees, about 15 minutes. Remove to a cutting board. Tent with foil and let rest for 10 minutes.

Slice the tenderloin into 1/4-inch slices.

Place the bread on a baking sheet. Brush with olive oil and season with salt and pepper. Bake until slightly crisp, about 5 minutes. Remove the bread.

Set the oven to broil.

Place a slice of the ham, pork and Swiss (in that order) on each slice of bread. Broil to melt the cheese.

Top each slice with two pickles and one teaspoon of the mayo mixture.

Garnish with parsley.

Per Serving (excluding unknown items): 259 Calories; 20g Fat (68.0% calories from fat); 19g Protein; 2g Carbohydrate; trace Dietary Fiber; 61mg Cholesterol; 369mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 2 Fat; 0 Other Carbohydrates.