

Irish Cuban

Servings: 1

INGREDIENTS

- 1/3 ea Chef's Line™ French Baguette
- 4 oz Chef's Line Boneless BBQ Whole Pork Butt, pulled
- 2 oz Chef's Line All-Natural and Fully Cooked Pork Belly, thinly sliced
- 1/3 ea English seedless cucumber, finely diced
- 2 oz roasted red pepper, finely diced
- 1/2 oz jalapeno pepper, finely diced
- 1 oz Rykoff Sexton™ 100% Key Lime Juice
- 1 oz Rykoff Sexton Italian Extra Virgin Olive Oil
- 1/2 oz Monarch® Garlic Sauce
- 2 sl goat cheese
- 1 T Chef's Line Mayonnaise
- 1 T Rykoff Sexton Dark Ale Mustard

PREPARATION

Cut baguette in half lengthwise. Toast.

Heat pork butt gently. Sear pork belly on both sides until crisp.

Make cucumber relish by combining the cucumber, peppers, garlic, key lime juice & oil. Season to taste.

Build sandwich with mayo and mustard slathered on the toasted baguette. Top with pork butt, pork



belly and Gruyère. Place under broiler or in oven to melt cheese.

Top with cucumber relish.

