

Ultimate Grilled Cuban Sandwich Recipe

Ingredients

2 1-1.5 lb. pork tenderloins
1/2 cup mayonnaise
1/4 cup yellow mustard
5 slices Swiss cheese (per sandwich)
5 slices thin deli ham (per sandwich)
3 slices dill pickle
Fresh baked rolls
2 tbsp Oregano olive oil

Rub Ingredients

1/4 cup brown sugar
1/4 cup smoked paprika
3 tbsp coarse sea salt
2 tbsp freshly ground black pepper
2 tbsp garlic powder
2 tbsp onion powder
2 tsp cumin
2 tsp dried oregano
1 tsp cayenne pepper

Method

Light your grill and set it up for direct medium-high heat.

Combine all rub ingredients and whisk together.

Combine mayonnaise and yellow mustard with 2 tablespoons of the Cuban rub, mix thoroughly.

While grill preheats and the spread melds together, rinse off pork tenderloins with cold water. Trim off any visible silver skin and pat dry .

Rub pork with very thin coat of oil and season entire surface with a light dusting of the rub.

Place pork over direct medium heat on the grill, cooking for 12-15 minutes, turning every 1.5-2 minutes.

Remove pork when internal temperature reaches 140° F. Close grill lid but don't turn it off.

Baste pork with a light coat of oregano olive oil and let rest 5-10 minutes.

Slice pork thinly.

Apply a generous portion of the mayonnaise and seasoning mixture to the top bun and bottom of each sandwich roll and set aside.

Assemble your sandwiches by layering slices of pork, ham, and cheese on the bottom bun. Place the assembled sandwiches in grill over indirect heat for about 4 minutes, or until the cheese melts.

Remove from grill, top with pickle slices and your top bun, then slice and serve.

