



PORK BAR-B-Q CUBAN SLIDERS

Something Cuban you can actually buy and try! This slider boasts our double rubbed pulled pork, sweet and yeasty roll, and other delectable ingredients.

Yield: 6 sliders

INGREDIENTS

- 5 oz **RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
- 6 Each **RICH'S** Simply Sweet Yeasty Dinner Roll Dough, 240 1.5-Oz Rolls (#29104)
- 6 Each Smoked Ham, slices
- 6 Each Dill Pickle, slices
- 6 Each Swiss cheese
- 6 tsp. Dijon Mustard
- 6 tsp. Mayonnaise



DIRECTIONS

- 1 Proof and bake rolls according to directions, allow rolls to cool before handling. Split rolls in half
- 2 Heat pork by placing bag in boiling water for approximately 45 minutes or until it achieves an internal temp of 165 F (75 C)
- 3 Mix Dijon and mayonnaise together, spread on rolls.
- 4 Top in this order, starting with the bottom: Swiss cheese, dill pickle, pork, ham and Swiss cheese.
- 5 Place in Panini press or heat a skillet and press sandwiches until cheese is melted and sandwiches are crusty.