Original Cuban sandwich

1 loaf Cuban bread

1 ounce regular mustard

4 dill pickles

5 slices boiled ham or Virginia ham

2 slices roast pork

1 slice imported Swiss cheese

1 ounce butter

Cut Cuban bread to desired size, common size is 7 inches. Next, slice open the bread down the middle topside of the bread spread 1 ounce of mustard, evenly across. Then place 4 pickles on top of the mustard then place 1 slice, the thinner the better. Now fold each slice of ham evenly in half and place evenly on bottom or top of the ham. Then place slices of roast pork, 1 ½ ounces per slice. You then join both halves of the sandwich and grill. Spread butter on top of the bread evenly. Close the grill, smashing the sandwich. Leave sandwich in the grill until top of bread is golden brown. Approximately 4-6 minutes. After sandwich is crispy and cheese is melted remove carefully and slice diagonally from corner to corner.