

Grilled Pear Cubano

6 Servings



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Ingredients

4 ciabatta or other crisp-crust, chewy rolls
4 Pacific Northwest Canned Pears, halves, in juice, drained and juice reserved
1/2 cup Pear Mustard (recipe follows)
4 ounces thinly sliced baked ham
4 ounces thinly sliced Swiss or provolone cheese
4 ounces thinly sliced roast pork, turkey breast or smoked turkey breast
8 dill pickle slices (thinly sliced lengthwise)
Oil as needed

PEAR MUSTARD

3/4 cup reserved Pacific Northwest Canned Pear juice
1/4 cup yellow mustard

Method

Split the rolls and lay them out, cut sides up, on a clean work surface. Thinly slice the pear halves and set them aside. Spread both halves of each roll with 1 tablespoon Pear Mustard. Top the bottom half of each roll with: 2 slices ham, 2 slices cheese, 2 pickle slices, 1 sliced pear half, and 2 slices pork or turkey. Place the top bun on the pork or turkey and press down firmly to compact the sandwich.

Heat a panini maker, or a heavy bottomed skillet over medium heat. Lightly brush the top and bottom of the rolls with oil. Place the sandwiches in the panini maker or skillet and weigh them down with another pan or sandwich press. Grill until golden brown on both sides, cooked through and hot in the middle.

Remove the sandwiches from the pan and let them stand 3 to 4 minutes before cutting them in half and serving. Plantain chips or carrot slices make a good accompaniment.

PEAR MUSTARD

Put the reserved pear juice in small saucepan over high heat and cook until the volume reduces to about 1/4 cup. Remove the pan from the heat and let the juice cool to room temperature.

In small bowl, whisk together the reduced pear juice and mustard until smooth. Cover and refrigerate until ready to use as directed.

Makes 1/2 cup

Servings

Makes 6 servings

Nutrition

Calories	419
Fat	16g
Cholesterol	41mg
Sodium	1458mg
Carbohydrate	47g
Dietary Fiber	3g
Protein	22g