



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Grilled Pear Cubano

24 Servings

Ingredients

24 ciabatta or other crisp-crusteD, chewy rolls
24 Pacific Northwest Canned Pears, halves, in juice, drained and juice reserved
3 cups Pear Mustard (recipe follows)
1-1/2 pounds (48 slices) thinly sliced baked ham
1-1/2 pounds (48 slices) thinly sliced Swiss or provolone cheese
1-1/2 pounds (48 slices) thinly sliced roast pork, turkey breast or smoked turkey breast
48 dill pickle slices (thinly sliced lengthwise)
Oil as needed

PEAR MUSTARD

3 cups reserved Pacific Northwest Canned Pear juice
2 cups 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 in half and serving. Plantain chips or carrot slices make a good accompaniment.

PEAR MUSTARD

In a saucepan reduce pear juice to 1 cup. Cool slightly. Add yellow mustard and mix well. Cover and refrigerate until ready to use.

Makes 3 cups

Servings

Makes 24 servings

Nutrition

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