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## *Pressed Cubano with Bacon*

Yield: 4 servings (serving size: 1 sandwich)

Garlic oil gives these sandwiches a crisp, flavorful crust. Hawaiian rolls provide a slightly sweet contrast to the salty ham, pickles, and mustard. To make this easy supper even quicker to prepare, use precooked bacon. Serve with banana peppers.

- 1 teaspoon extra virgin olive oil
- 1 garlic clove, minced
- 4 (3-ounce) Hawaiian rolls, sliced in half horizontally
- 2 tablespoons yellow mustard
- 8 (1/2-ounce) slices Swiss cheese, divided
- 4 bacon slices, cooked and halved
- 12 dill pickle slices
- 2 teaspoons minced fresh cilantro
- 6 ounces thinly sliced ham
- 2 ounces thinly sliced deli roasted turkey breast

Combine oil and garlic. Spread cut sides of rolls evenly with mustard. Place 1 cheese slice, 2 bacon halves, 3 pickle slices, and 1/2 teaspoon cilantro on bottom half of each roll. Divide ham and turkey evenly among bottom halves of rolls; top each serving with 1 cheese slice and top half of roll. Brush garlic oil evenly over outside of rolls.

Heat panini maker. Add 2 sandwiches to pan and press gently to flatten. Cook 3 minutes on each side or until cheese melts and bread is toasted. Repeat with remaining sandwiches.

*Sweetnicks Notes: Tasty and easy, from Cooking Light magazine, June 2004.*