MONTE CUBANO SANDWICH
(PER SANDWICH)

2 slices Firm bread (oat, rye, etc)
1-2 tsp Mustard
4-5 pcs Dill Pickle rounds
2 slices Boiled or Baked Ham
2 slices Smoked Turkey
1-3 slices Swiss Cheese
1 tsp Crushed or Minced Garlic
½ TBSP Mayonnaise
1 Egg
2 TBSP Whole Milk
1 TBSP Butter

Spread 1 slice of bread with mustard and top with pickles, meats, and cheese. Mince and mash garlic to a paste, add pinch of salt, then mix with mayonnaise. Spread mayonnaise mix on remaining slice of bread and assemble sandwich. Beat together egg, milk, and 1/8 tsp each salt and pepper, then soak sandwich in egg mixture. Melt butter in a heavy medium skillet over medium-low heat. Cook sandwich, uncovered, until underside is well browned, about 4 minutes. Flip and cook remaining side, covered, until well browned, 3 to 4 minutes. Remove from heat and let stand, covered, 1 minute.

\*\*TJ’s Tip –

“Keep egg wash towards the egg side if making multiple sandwiches, dip sandwich quickly in egg wash (bread can get real soft fast!). I used a brush to cover the remaining dry side of the sandwich with the egg wash once it was in the pan.