

Sandwichito Cubano Pulled Pork

Mission CISD – CNP

◦ *Makes 68 serving*

Ingredients

16 lbs. pork leg roast
1 cup minced garlic
20 ounces orange juice
1.5 cup lemon juice
10 tbsp of vegetable oil
2.5 tbsp of dried oregano
3 tbsp of ground cumin
2.5 tbsp of house seasoning

Preparation

1. Thaw pork roast before cooking.
2. Peel garlic cloves and mince them well. **If garlic is bought minced, use 1 cup.** In a mixing bowl, combine the garlic, orange juice, lime juice, oil, oregano, cumin, & house seasoning.
3. Pierce the pork roast all over with a small knife. Place the pork in a 4-in lino pan.
4. Pour mixture over the pork, rub it, evenly coating in between the meat.
5. Cover pan with pan liner and foil paper. Let pork marinate overnight in refrigerator or walk-in cooler.

Next Day: Preheat oven to 350F.

1. Transfer marinated pork to preheated oven and cook for 3 hours or until internal temperature reaches minimum of 155 F for 15 seconds.
2. Transfer the pork onto a cutting board and remove and discard the fat. Use 2 forks or hands and pull the pork into chunks.
3. Use a large spoon to skim the fat from the surface of the drippings left in the 4-in lino pan where pork was cooked.
4. In a large bowl mix the pulled pork and all the drippings together.
5. Transfer pan back to oven. Cook for 15-30 minutes, so pork can further absorb the flavors of the drippings.
6. Remove pan from oven and place in warmer. Hot hold at a minimum of 140F.

Calories 204; total fat 6g; saturated fat 0.1g; cholesterol 90mg; sodium 180 mg; total carbohydrate 2g; dietary fiber 0.5 g; protein 30g

Contribution: 2oz M/MA

Sandwichito Cubano

How to build the Sandwichito Cubano



Ingredients

- 1(#8 scoop) Cubano pulled pork –
 - *follow Sandwichito Cubano Pulled Pork recipe*
- 2 slices of whole wheat panini
- 2 slices of mozzarella sliced cheese
- 2 slices of fat free sliced ham
- Cooking spray
- 3 slices of pickles
- 1 onion ring
- 1 packet of mustard

Preparation

1. Preheat oven to 300 F°
2. Place 24 slices of panini sliced bread onto a sheet pan lined with pan liner. Spray each panini piece with cooking spray in a sweeping motion.
3. Place 1 sliced cheese onto a panini slice, top with one slice of ham, then a #8 scoop (1/2c) of Cubano pulled pork (spread pork evenly). Place the second ham slice and then the second slice of cheese. Lastly, cover with the second sliced panini bread. Spray all sandwiches with cooking spray.
4. Place sheet pan with built sandwiches in the preheated oven. Cook for 5 minutes on one side. Turn over each Cubano sandwich and cook for an additional 5 – 10 or until sandwiches are golden brown and cheese has melted.
5. Place pan liner on top of sandwiches and transfer to warmer. Hot hold at minimum of 140 F°.
6. Serve 1 sandwich per student, along with pickles/onions and 1 pkg of mustard.