**Rustic “Cubano” Sandwich**

Recipe courtesy of Chef Andrea Nicholson for duBreton Certified Humane® and Organic Pork

Yield: 4 servings

Prep Time: 25 minutes

Cook Time: 35 minutes

**Ingredients:**

1/4 cup (60mL) oil with high smoke point (such as vegetable or grapeseed oil), divided (for the grill and sandwich)

1 package (approx. 500 g) duBreton Rustic Farm Pork Boneless Loin Filet Chipotle and Lime flavour

4 crusty ciabatta buns, sliced lengthwise

3 Tbsp. (45mL) yellow mustard, or to taste

8 slices Manchego cheese

1 cup (250mL) beer braised caramelized onions (recipe below)

1 cup (250mL) sweet pickle rounds, or to taste

**Beer Caramelized Onions:**

1/4 cup (60mL) unsalted butter, softened

3 onions, thinly sliced

2 Tbsp, (30 mL) packed brown sugar

2 Tbsp, (30 mL) white balsamic vinegar or white wine vinegar

1/4 tsp, (1mL) salt

1/4 tsp, (1 mL) pepper

1 bottle (341 mL) beer (lager or ale)

In wide Dutch oven or large skillet, melt butter over medium heat; add onions and cook stirring often, until softened, about 10 minutes. Add sugar, vinegar, salt and pepper; cook, stirring, for 3 minutes.

Stir in beer and bring to boil; reduce heat to medium and simmer, uncovered and stirring occasionally, until onions are golden and liquid has evaporated, about 30 minutes. Let cool.

**Directions:**

Pre-heat BBQ on high heat until the grilling grates are hot, about 15 to 20 minutes, then brush the grill with oil. Remove the Boneless Loin Filet from the package and place in the centre of grate. Discard packaging and remaining marinade. Cover and cook for 12 to 15 minutes, turning every 1-1/2 to 2 minutes, until the meat reaches an internal temperature of 140°F in the thickest part.

Remove the meat from the grill and wrap tightly in a large piece of heavy-duty aluminum foil. Let rest for 10 minutes. Transfer meat to cutting board and slice very thin.

Spread mustard on both inside faces of the bread, add two slices of cheese and 6-8 slices of pork. Top each sandwich with caramelized onions and sweet pickles. Close sandwich, slice diagonally and serve.

*Optional:* Before slicing and serving, drizzle the top of each ciabatta with olive oil, place each sandwich back onto the grill and press lightly creating grill marks, about 2 minutes. Remove from grill.