**Pressed Cuban Sandwich**

**Ingredients**
- 2 soft Portuguese rolls or soft French sandwich rolls, sliced lengthwise
- Prepared mustard, to taste
- 1 large dill pickle, thinly sliced lengthwise
- 4 ounces roast turkey, sliced
- 4 ounces ham, thinly sliced
- 3 ounces sliced Swiss or provolone cheese
- Butter, softened

**Directions**
1. Spread each roll with mustard. Arrange half of pickle, turkey, ham, and cheese slices on each roll; press together gently. Spread outsides of rolls with butter.
2. Place sandwiches in cast-iron skillet over medium-high heat. Put second skillet directly on sandwiches. Press down, and grill 5 to 10 minutes on each side or until cheese is melted and sandwich is flattened and browned.

**Fried Sweet Plantains**

**Ingredients**
- 1 Cup Canola Oil
- 2 Medium Very Ripe Black Plantains, Peeled

**Directions**
- Heat oil in large skillet over medium-high heat until hot but not smoking. Meanwhile, cut plantains on an angle into 1/2-inch slices.
- Carefully place half of plantain slices in skillet; cook 1 to 2 minutes on each side or until golden brown. Remove from skillet; drain on paper towels.
- Repeat with remaining slices. Let stand 5 minutes before

**Cooking Tip:**
Ripen plantains more quickly by placing in a brown paper bag with an apple. Close bag loosely and place in a warm area. Plantains are very ripe and sweet when the peel is almost completely black.