

Cuban Smashwich Sliders

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 6-8 minutes

Makes: 4 Smashwiches

CChints: Sliders are small appetizer size sandwiches or burgers. We named these Smashwiches because Cuban sandwiches are traditionally pressed as flat as possible or smashed. This recipe can easily be doubled to 8 or tripled 12 smashwiches by doubling and tripling the ingredients. Hawaiian® rolls are just the right size for sliders. They are slightly sweet which is a good contrast to the ham, turkey and pickles. Dijonnaise™ is a mixture of Dijon mustard and reduced fat mayonnaise and it adds a new taste to this traditional slider.



2 teaspoons extra virgin olive oil
1 minced garlic clove, fresh or from a jar
4 ounce package of 4 Hawaiian rolls
2 tablespoons Dijonnaise
1/4 pound of Baby Swiss Cheese, sliced thin
12 dill pickle slices
5 ounces deli sliced ham, thin
3 ounces deli sliced smoked turkey, thin
1 tablespoon diced fresh cilantro
Serve with dill pickles and potato chips

Combine the oil and garlic in a small container and set aside to allow the flavors to blend.

Slice each roll in half horizontally and lay open on a work surface. Spread the cut sides of each roll with the Dijonnaise. Divide the cheese in half. Divide a portion of the cheese among the rolls and lay a piece of cheese on the bottom part of the roll. Then top with pickles and a layer of ham and then turkey goes on next. Sprinkle with cilantro, finish with the rest of the cheese and place the top roll on top.

Heat a large nonstick skillet over medium heat. While you are waiting for the skillet to get hot, brush the top and bottom of each roll with the garlic oil. When the skillet is hot, put 2 of the sliders in the pan about 2 inches apart. Lay a heavy pan or a cast iron skillet on top and keep it there for 1-1/2 minutes, but be very careful not to move the heavy skillet or the smashwich will slide apart. Lift the top skillet and carefully flip the sliders over. Apply the heavy pan and cook for another 1-1/2 minutes until the cheese melts and the bread is toasted. Remove these 2 from the skillet and put on a plate. Cook the last 2 in the same way.

Enjoy!