

# Cuban Pork Sandwich on Whole Grain Bun

**Makes:** 100 servings

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Ingredients	Weight	Measure
Pork seasoned Caribbean Style, cooked (commodity)	12 lb	
Whole wheat sandwich bun		100 each
Mustard	1 lb 9 oz	1 qt 2 ¼ cup
Ham, thinly sliced	3 lb 2 oz	
Swiss or provolone cheese, thinly sliced	3 lb 2 oz	

## Directions

1. Preheat oven to 400°F.
2. Transfer pork to baking sheet.
3. Reheat pork approximately 20 minutes. CCP: Bake until internal temperature reaches 145°F.
4. Let pork rest 10-15 minutes.
5. Spread ¼ oz mustard on bottom half of each bun.
6. Top mustard with 1 oz of pork (No. 20 scoop).
7. Top pork with ½ oz each ham and cheese.
8. Replace top half of sandwich bun.
9. Warm in 300°F oven for approximately 5 minutes. CCP: Hold at or above 135°F before and during service.