

Los Cubanos (Cuban Sandwiches)

1 pound Pork Tenderloin	2 French Wheat Loaves (4 servings)
2 Blood Oranges, juiced	2 Claussen Dill Pickles, thinly sliced
2 Meyer Lemons, juiced	4 Slices Light Swiss Cheese
1 Lime, juiced	4 Slices Black Forest Ham
1 teaspoon Garlic Powder	4 Tablespoons Dijon Mustard
1 Tablespoon Dijon Mustard	Salt and Pepper to taste
2 Tablespoons Olive Oil, divided	

Combine orange, lime, and lemon juice along with the garlic powder and dijon mustard in a small bowl. Trim the pork tenderloin of the silver skin, and place in a freezer bag along with the marinade. Let sit overnight (or at least 5 hours), turning as often as you remember (at least once halfway through marinating). The next day, pre-heat the oven to 375°F. Remove the tenderloin from the marinade, and season with salt and pepper. Heat an oven safe skillet over high heat, adding 1 tablespoon of the olive oil. Brown the tenderloin about 2-3 minutes on each side until you have a nice sear, and then place in the oven for 20 minutes until done (internal temperature 160°F). Allow the meat to rest for 10 minutes, then slice thinly. To build the sandwiches, divide the mustard on each side of the loaves, spreading evenly, and layer the pork tenderloin, ham, pickles, and cheese. Cook the sandwiches in a panini press on medium until done, and the cheese is melted, about 10 minutes.

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