



# FRICK'S CUBANO

GO BIG OR GO HOME! THIS SANDWICH BRINGS TOGETHER SMOKED HAM AND POLISH SAUSAGE FOR A FLAVOR-PACKED MOUTHFUL.

PREP TIME:

20 MIN

COOK TIME:

00 MIN

TOTAL TIME:

20 MIN

SERVES:

4 PEOPLE

## INGREDIENTS

- 16 oz Frick's Applewood Smoked Ham
- 4 Frick's Polish Sausage
- 1 cup packed arugula
- 24 dill pickle chips
- 1/4 cup dijon mustard
- 4 torpedo buns or a french baguette sliced into 4-6" pieces and sliced to hinge open but not separate.

## INSTRUCTIONS

Bias slice Polish sausage and pan fry until slices are slightly crisped and warm. Set aside. TIP: Cutting on the bias means to slice not straight across, but at a roughly 45-degree angle. This angled cut creates elongated, oval-shaped pieces and makes for a more elegant presentation.

Spread inside of each bun with 1 Tsp Dijon mustard. Fold 4 slices (approximately 4 oz.) Applewood ham and place into each bun. Arrange slices from one polish sausage, 6 pickle chips, and 1/2 c. packed arugula into each open bun.

A Chef Peter Rumbolo Creation

• FAMILY OWNED FOR FIVE GENERATIONS •

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