

#EnCasa con Fernando Saralegui

# Media Noche

## INGREDIENTS

1 to 1-1/2 pound pork tenderloin

2 tablespoons oregano

1 tablespoon cumin

Salt and pepper

2 tablespoons of olive oil

1/2 pound thinly sliced ham

1/2 pound thinly sliced Swiss cheese

1/2 cup sandwich cut dill pickles

Yellow mustard, no other brown style mustard will do! And NO mayo!

6 small torpedo style rolls, brioche if available

## INSTRUCTIONS

*Cuban Pressed Sandwiches - Funny thing this sandwich is not as easy to find in Havana as it is in Miami! Made on a sweetish roll like brioche or challa changes its name to a Media Noche. As in midnight snack.*

Slice rolls and open, smear mustard on both sides of the bread, and layer 3-4 pickle slices on top of mustard, 2 slices of pork, 2 slices of ham and two slices of Swiss cheese. Place these open faced on a baking sheet and broil for 2 minutes (keep an eye until cheese has its first bubble).

Remove from oven and close sandwich.

Alternatively the sandwiches are meant to be pressed flat while cooking. If you own a sandwich press or a waffle iron with interchangeable flat griddles, heat it to medium-high and press the sandwiches until brown on both sides and cheese is melted.

*Alternative option are as follows:*

In a large lightly greased skillet, after melting and warming ingredients as described above, brown the sandwich while pressing with either a cast iron pan, a dinner plate with a large can of soup or beans on top of it; or an aluminum foil wrapped brick. Cook for 1 minute on each side until cheese is melting.

Cut sandwiches in half on a diagonal and serve hot.

# Media Noche

## INGREDIENTS

1 tbsp. dried oregano

1 tbsp. ground cumin

20 cloves garlic, chopped

2 cups fresh orange juice

2 cups fresh lime juice

1/2 cup olive oil

1 ( 7 to 9-lb.) bone-in, skin-on pork shoulder

Kosher salt and freshly ground black pepper, to taste

## INSTRUCTIONS

**Pernil: Roasted Pork Shoulder** - *When you can't roast a whole pig, this recipe is a Cuban's go-to!*

Heat oven to 275°

Mash garlic in a mortar and pestle, Purée oregano, cumin, and 1/2 cup orange juice plus oil in a food processor add garlic mash.

Rub purée over pork; season with salt and pepper; transfer to a bowl.

Pour remaining orange and lime juices over pork.

Marinate for two hours or overnight.

Remove pork from marinade (reserve marinade); season with salt and pepper.

Put pork skin side up on a rack in a roasting pan; add 2 cups water and reserved marinade. Cover pork with foil.

Bake until a thermometer reads 180° interior temperature, 4–5 hours.

Remove foil; broil until skin and fat cap are crisp, 15–20 minutes.

Let rest for a good 30 minutes, pull or slice pork for Cuban sandwich/ Media Noche