



HEINEN'S CUBAN

2 Heinen's Artisan Demi Baguette, sliced lengthwise

1/2 cup mayonnaise

2-3 tbsp. Italian dressing

2 tbsp. prepared mustard

1/4 lb. thinly sliced Heinen's Baked Ham

1/4 lb. thinly sliced Two Brothers Turkey Breast

1/4 lb. thinly sliced Middlefield Swiss Cheese

1/2 cup dill pickle slices

1/4 cup olive oil

In a small bowl, mix together mayonnaise and Italian dressing. Spread mixture on each demi baguette. Spread each baguette with mustard. On each baguette, arrange layers of turkey, ham, and cheese. Top each with dill pickle slices. Close sandwiches, and brush tops and bottoms with olive oil. Heat a non-stick skillet over medium high heat. Place sandwiches in skillet. Cook sandwiches for 2 minutes, pressing down with a plate covered with aluminum foil. Flip, and cook for 2 more minutes, or until cheese is melted. Remove from heat, place on plates, and cut in half diagonally.

Makes 2 servings