

# *From the Kitchen at Stonewall Resort*

## CUBAN PORK SANDWICHES

### Ingredients:

2 pounds pork loin roast  
½ cup orange juice  
½ cup lemonade  
½ cup onion, finely chopped  
¼ cup olive oil  
2 tablespoons garlic, minced  
2 tablespoons oregano  
2 tablespoons lime juice  
Salt and pepper to taste



### For the Sandwich:

8 French rolls  
8 tablespoons butter  
8 slices Swiss cheese  
8 slices deli ham  
24 pickle slices

### Directions

- Combine orange juice, lemonade, onion, olive oil, garlic, oregano and lime juice. Mix well and pour over pork loin roast. Turn to coat, cover and refrigerate for about 6 hours.
- Remove roast from refrigerator and preheat grill. Season with salt and pepper and place roast on hot grill over direct medium heat.
- Grill for about 10 minutes turning until the whole surface has browned. Move to indirect grilling and cook for an additional 30 to 45 minutes or until internal temperature reaches 155 degrees F.
- Remove from grill and allow to rest for 10 minutes.
- Cut open rolls, butter and toast on the grill for about 1 minute.
- Carve pork against the grain as thinly as possible. Assemble with other sandwich ingredients and serve while pork is still warm.