

cuban sandwich empanadas



Ingredients

For one empanada:

- 1 oz Swiss cheese, thinly sliced
- .75 oz roasted lechon (see back of the card)
- 1.2 oz deli ham (honey maple or other sweet variety), thinly sliced
- 2 each thin slices of dill pickle
- ½ oz French's yellow mustard
- empanada dough (brand La Salteña recommended)
- eggwash

Instructions

1. Place a round of empanada dough down on your work station.
2. Start by layering the honey baked ham, then Swiss cheese and lechon on the empanada. Top with a line of some yellow mustard over the pork, then the pickles over the top.
3. Brush the edges with eggwash and fold over the dough to seal it. Press the edges together with a fork.
4. Fry at 350° F degrees until golden brown.

Recipe by Michelle Bernstein featured at FIU's SOBEWFF® Goya Foods'

Grand Tasting Village tent

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Ingredients

For the roasted lechon: 5 lbs boneless pork butt

Lechon seasoning:

3 tbsp kosher salt
2 tbsp demerara sugar
2 tsp granulated onion powder
2 tbsp garlic powder
1 tbsp dried oregano
2 tsp ground coriander
1½ tsp ground cumin
1½ tbsp ground black pepper
1 tsp mustard powder

Lechon marinade:

1 small bunch cilantro
1 small bunch Italian parsley
2-3 shallots
6-8 cloves garlic
1 bunch scallions, ends trimmed
1½ cups orange juice, freshly squeezed
¾ cup lime juice, freshly squeezed

Makes 20-24 empanadas

Instructions

1. Remove and discard extra fat from the pork loin. Cut a deep "X" into the flesh side. Rub the marinade all over the pork.
2. Season the pork all over with the dry seasoning. Transfer to hotel pans.
3. Combine all ingredients for the marinade in a blender and puree until smooth.
4. Generously marinate the pork pieces with the marinade. Add enough water to the hotel pans to JUST cover the pork. Cover hotel pan with a piece of parchment and aluminum foil.
5. Cook at 350° F degrees for 4 hours. The pork should be very tender. Allow to cool, defat the sauce. Remove and discard the skin and fat. Pull the meat into large chunks, tossing with a little of the de-fatted braising liquid.