

The Best Cuban Sandwiches with Juicy Slow Cooker Pork

Slow Cooker Cuban Sandwiches



TIME
5 min

METHOD
Slow cooker

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INGREDIENTS

For the Pork:

4-5 lbs. pork shoulder or pork butt roast

Juice from 2 oranges

Juice from 2 limes

4 garlic cloves, minced

1 Tbsp. ground cumin

1 Tbsp. dried oregano

1 tsp. cayenne pepper

1 tsp. kosher salt

1 tsp. black pepper

For the Sandwiches:

2 loaves Cuban bread (or Italian bread)

4 Tbsp. unsalted butter, softened

$\frac{1}{2}$ lb. sliced Swiss cheese

$\frac{1}{2}$ lb. sliced deli ham

12 sandwich pickles, sliced lengthwise

Yellow mustard (to taste)

Ingredient Swaps & Notes:

Pork Sub: You can use pork loin for a leaner option, though shoulder yields juicier results.

Bread Options: If you can't find Cuban bread, use French or Italian bread rolls with a soft center and crisp crust.

Cheese Swap: Provolone works, but Swiss is classic for that gooey melt and tangy bite.

Spicy Kick: Add a slice of jalapeño or a dash of

hot sauce if you like heat.

Step-by-Step Instructions:

1. Marinate and Cook the Pork:

2. Assemble the Sandwiches:

Slice your bread loaves horizontally and trim ends.

Spread softened butter on the outside of each slice.

Spread yellow mustard on the inside of each slice.

A slice of Swiss cheese

Deli ham

A generous scoop of shredded pork

Pickles

Another layer of Swiss cheese
Top with the remaining bread half.

3. Grill or Press the Sandwiches:

Tips for Success:

DIRECTIONS

1. Marinate and Cook the Pork: In a bowl, mix orange juice, lime juice, garlic, cumin, oregano, cayenne, salt, and pepper.
2. Place pork in the slow cooker (fat side up) and pour the marinade over the top. Cover and cook on low for 8-10 hours, until the pork is fork-tender and falling apart.
3. Remove the pork, discard bones and fat, and shred with two forks. Return shredded pork to the slow cooker juices to soak.
4. Assemble the Sandwiches: Slice your bread loaves horizontally and trim ends.
5. Spread softened butter on the outside of each slice.
6. Spread yellow mustard on the inside of each slice.
7. Layer the bottom half with:
8. A slice of : Swiss cheese
9. Deli ham
10. A generous scoop of shredded pork
11. Pickles
12. Another layer of : Swiss cheese
Top with the remaining bread half.
13. Grill or Press the Sandwiches: Panini Press Method: Preheat and grill each sandwich for 3-5 minutes, or until golden brown and cheese is melted.
14. Cast : Iron Skillet Method: Place sandwiches in the pan and weigh down with another skillet or foil-wrapped brick. Cook 2-3 minutes per side until crispy and pressed.
15. Tips for Success: Don't skimp on mustard: It cuts through the richness of the pork and cheese.

16. Let the pork rest in juices: It absorbs even more flavor.
17. Use a good press or heavy skillet: That iconic pressed texture makes all the difference.
18. Serving Suggestions & Pairings: These sandwiches are a meal on their own, but even better with:
19. Dorito : Casserole - for bold, cheesy sidekick energy
20. Beer : Cheese Dip with pretzels or chips for sharing
21. Sheet : Pan Quesadillas as a complementary crowd-pleaser
22. Classic kettle chips and a cold soda or mojito
23. Storage & Leftovers: Pork: Store leftover pork in its juices in the fridge for up to 4 days or freeze for up to 2 months.
24. Assembled : Sandwiches: Best grilled fresh, but you can prep them and store unpressed in the fridge for up to 2 days.
25. Reheat: Use a skillet or toaster oven for best results-microwaving may make bread soggy.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-cuban-sandwiches-with-juicy-slow-cooker-pork/>