



## CUBANO BOB BURGERS

"RECIPE IN HAND, I NARROWLY ESCAPED THE COMMUNIST REGIME WHEN MAKING MY WAY TO THE STATES. MY CUBAN ANCESTORS WOULD BE SO HAPPY I WAS FINALLY ABLE TO SHARE OUR ANCIENT RECIPE. THESE BURGERS JUSTIFY MY DEFECTION." - CUBANO BOB

### • Burgers

- 1 lb ground pork 1 lb or more
- 4 slices deli ham such as Boar's Head Tavern Ham
- 4 slices swiss cheese
- 4 hamburger buns

### • Relish

- 1/4 cup prepared yellow mustard
- 1/4 cup dill pickle relish
- 2 tbsp red onion minced
- 2 tbsp pickled jalepeño diced (optional)
- 1 tbsp honey

- 1** Divide ground pork into patty portions. Season with salt and pepper..
- 2** Grill burgers, covered, over medium high heat until pork reaches 160 degrees internal.
- 3** Top each burger with a slice of ham and a slice of cheese. Grill, covered, until cheese is melted.
- 4** Then top with mustard relish and serve on buns.