



#MakeItGAP

RECIPES

CUBAN SANDWICH BURGERS

YIELD: 4 Servings

INGREDIENTS:

1/2 lb. ground beef
1/2 lb. ground pork
1 Tbsp. lemon juice
1 tsp. garlic salt, *divided*
1/2 tsp. pepper, *divided*
1/2 cup mayonnaise
1/4 cup Dijon mustard
4 hamburger buns, *split*
8 thin slices Swiss cheese
4 thin slices deli ham
4 thin sandwich pickle slices

PREPARATION:

Prepare grill for medium heat. Place a large cast iron skillet on grill grates.

In a large bowl, combine beef, pork, lemon juice, 1/2 teaspoon garlic salt and 1/4 teaspoon pepper, mixing lightly but thoroughly. Shape into four 1/2-inch thick patties.

Grill burgers, covered, over medium heat until a thermometer reads 160°F, 5-7 minutes on each side.

Combine mayonnaise, mustard, remaining 1/2 teaspoon garlic salt and 1/4 teaspoon pepper; spread over cut sides of buns. Place burgers on bun bottoms; top with Swiss cheese, ham, pickles and bun tops. Using oven mitts, carefully place preheated skillet on sandwiches. Grill sandwiches, covered, until buns are browned and cheese is melted, 5-8 minutes.

Recipe adapted from tasteofhome.com