

Cuban Sandwiches

Submitted by: Barbara Williams

- 1 24" loaf Cuban or French bread
- Butter softened
- Whole grain mustard
- 8 oz thinly sliced ham
- 8 oz thinly sliced swiss cheese or baby swiss cheese
- 8 oz thinly sliced roasted pork
- Slice sour pickles

Cut bread in half, lengthwise. Spread butter on one half and mustard on the other half. Layer bottom half with ham, cheese, pork and pickles. Cover with top half of bread. Slice crosswise into four sandwiches. Wrap each sandwich tightly in aluminum foil. Place sandwiches in a large cast iron skillet and place another heavy oven proof skillet on top and press down. Bake sandwiches for 20-25 minutes at 400 degrees until hot and cheese is melted. (you could also use a pannini sandwich maker)



Oven Fried Chicken

Submitted by: Amy and Jason Powell & Ukiah (RR 1046)

- 2 T butter
- 1 cup cornflake crumbs
- 1 tsp paprika
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 to 2-1/2 lbs. chicken



Heat oven to 425 degrees. Grease a rectangular pan (13 x9 x 2) with butter, or to lower the fat, use Pam.

Mix cornflake crumbs, paprika, salt and pepper. Melt 2 T butter and dip chicken pieces into melted butter. Coat chicken with cornflake mixture and place into the pan. Bake uncovered for 30 minutes. Turn chicken and bake for 15-30 minutes longer or until juice is no longer pink when centers of thickest pieces are cut.