

JACKFRUIT PRESSER CUBAN

Recipe Courtesy: Tammy Warren

- 1 Fresh Jackfruit
- 2 cups water
- 1/2 cup Veganaise
- 1 T. chopped pickle relish
- 1 T. Stone Ground Mustard
- large crusty sub bun, french baguette or Italian roll
- 4 slices Violife smoked provolone cheese
- 6 sandwich style sliced pickles
- 2 T. melted vegan butter

1. Prepare the jackfruit by cutting it into small chunks, place jackfruit and water in pressure cooker for about 10 minutes. Drain and separate skin and seeds from fruit, it should be stringy and look like pulled pork.
2. While the jackfruit is cooking, prepare the sauce by mixing together the veganaise and pickle relish, salt and pepper to taste.
3. Slice the bun lengthwise and place the cheese on the bottom slice. Add the pickle slice to the top slice and then spread about a 1/2 cup of the cooked Jackfruit and top with the sauce.

If you have a sandwich or panini press, use it to create the sandwich. If not, pour 1 T. butter into a saute pan, heat to med-high and place the sandwich in the pan and brush the top with more vegan butter, press the sandwich down with another heavy pan on top, for 5 mins. Flip the sandwich over and press and cook for another 5 mins or until golden brown and cheese is melted.