



**Telaya Cubano**  
**Chef Ali Hunziker suggested pairing with 2016 Snake River Valley Malbec**

**Sandwich Ingredients:**

- 4 - 3-inch squares of Focaccia, or similar bread
- Turmeric Mayonnaise (recipe below)
- 8 slices Provolone
- 1 lb sliced Ham, I prefer black forest style
- 8 slices Bacon, cooked crisp
- Dill Pickle slices

**Directions:**

Cut focaccia in half, like a hamburger bun. Coat each side with turmeric mayonnaise. Place a slice of cheese on each piece of bread. Place the ham on each of the bottom sides of the bread. Top the ham with two pieces of the crispy bacon. Next, place the pickle slices on top. Place the top half of the bread onto the bottom. Using either a panini press on medium heat, or a skillet with a weight, toast the sandwich until golden brown on the outside and warmed through. For the skillet, heat over medium heat and spray with non-stick spray. Place sandwiches in the pan and place a weight on top (such as another skillet). Flip the sandwich over when the bottom is toasty.

**Turmeric Mayonnaise:**

- 1 Tablespoon Turmeric
- 1 cup Mayonnaise

**Directions:**

Whisk together in a bowl until well combined.