



Cuernavaca Special

Ingredients Needed for Cuernavaca Special Sandwich

- 1 package of Aunt Millie's Carb Smart 5 Seed Bread
- Smoked ham
- Sliced provolone
- Black bean puree*
- Salsa mayonnaise**
- Fresh cilantro



*Black Bean Puree

- ¼ cup chopped fresh cilantro
- 1 tablespoon fresh lime juice
- ¼ teaspoon chili powder
- 2 garlic cloves, minced
- 1 can black beans, rinsed and drained
- 1 tablespoon mayonnaise

**Salsa Mayonnaise

- ¼ cup mayonnaise
- 1 tablespoon salsa, to taste

Directions for *Black Bean Puree

1. Place all ingredients in food processor and blend well.

Directions **Salsa Mayonnaise

1. Combine in small bowl.

Directions for Cuernavaca Special Sandwich

1. Lightly toast 2 slices of Aunt Millie's Carb Smart 5 Seed Bread.
2. Spread thick layer of *black bean puree on one piece of bread. Add sliced ham and cover with provolone cheese.

3. Place open face sandwich in broiler or convection oven to melt cheese, do not over-heat or burn. Remove from oven.
4. Sprinkle with fresh chopped cilantro, to taste. For additional flavor add pickled sliced jalapenos.
5. Place lightly toasted bread on top. **Salsa mayonnaise may be added to top piece of if bread seems too dry.
6. Slice on diagonal, serve and enjoy your Cuernavaca Special Sandwich!

Submitted by Dr. Tailgate

