

Spicy Pork Sandwich

Makes 1 ea. 4x6 sandwich

Wood Stone ovens make a mean braised porketta pork shoulder. Visitors to our test kitchen love the braise as an entrée, and we've found that it's just as delicious in a focaccia sandwich.

Ingredients

1 ea.	4X6-in. piece of Focaccia, sliced horizontally
2 Tbsp.	grain mustard
3-4 oz.	Porketta Braised Pork Shoulder , shredded
2 oz.	sauerkraut
1½ oz.	Mozzarella/Provolone blend cheese (we suggest Grande brand)
1 Tbsp.	extra virgin olive oil

Method

Oven Temperature: 570-600 degrees

- Spread the mustard on the bottom piece of focaccia, then layer the shredded pork, sauerkraut, and cheese on top.
- Set the open face sandwich on a sizzle platter or baking sheet. Drizzle the inside of the sandwich top with olive oil and set it face up next to the assembled sandwich. Move the sandwich and sandwich top into the finishing zone of the oven. Cook until the cheese begins to melt and caramelize, rotating once so the sandwich cooks evenly.
- Remove the sandwich from the oven and place the sandwich top on the assembled sandwich. Serve warm.

