

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Family Collaboration Creates Tasty Results

"My husband likes to have dinners that are simple and fast. This recipe is what he calls our collaboration..."

Rosy Calvin

Henderson, NV
(Pop. 176,894)



Rosy Calvin



Cooking Cuban cuisine is fairly new to me, but I've quickly become a fan thanks to dishes like this CalRio Cuban Pie from Rosy Calvin. She and her husband teamed up to create a sweet and savory dish that offers loads of flavor without any spiciness. Rosy takes pride in carrying on her Cuban heritage and is careful to maintain certain cooking traditions. What a great blending of culture and creativity!

See step-by-step photos of Rosy's CalRio Cuban Pie recipe and thousands of recipes from other hometown Americans at:

www.justapinch.com/cubanpie

You'll also find coupons for the recipe ingredients! Enjoy and remember, use "just a pinch"...

- Janet

CalRio Cuban Pie

What You Need

PIE CRUST:

- 3 c all purpose flour
- 1 tsp salt
- 1 1/4 c shortening
- 8-10 tsp cold water
- 1 c dried beans (to weight crust)

THE SOFRITO:

- 1/2 c sweet vidalia onions, diced
- 1/2 c green bell peppers, diced
- 1/4 c garlic, minced plus 1 Tbsp
- 1/2 c roma tomatoes, sliced
- 8 oz swiss cheese, shredded
- 7 oz pulled pork
- 5 oz deli-style ham, sliced
- 1/2 c heavy cream
- 4 Tbsp mustard (dijon or spicy)
- 4 Tbsp parmesan, freshly shredded
- 2 dill pickles, thin sliced
- 1 md tomato
- 2 1/2 Tbsp extra virgin olive oil

Directions

PIE CRUST:

- Stir flour & salt in medium bowl. Gently blend in shortening until crumbly. Stir in just enough cold water to bind. Knead or process until smooth ball is formed, as little work as possible.
- Roll in a ball, wrap in plastic and refrigerate 1 hour. Remove, divide into 2 equal balls and roll out to 9 inches.
- Preheat oven to 450° F. Drape crust into pie tin, poke with fork and cover

with waxed paper. Fill bottom with dried beans (to weigh crust down) and bake pie shell for 10 minutes or until crust lightly browns. Remove, discard paper & beans, and cool.

FOR THE SOFRITO:

- Add olive oil to a medium saute pan over medium heat. Add onions, peppers and garlic, cook until translucent, but do not brown. Add tomatoes, cook for 3 to 5 minutes. Remove pan from heat and hold to add pork.
- Preheat oven to 350° F.
- Add 2 ounces of Swiss cheese to pre-cooked pie shell, add pulled pork on top of Swiss cheese. Top pulled pork with sofrito mixture, then add remaining Swiss on top of pork. Top with ham.
- Mix together heavy cream & mustard; pour on top of ham and sprinkle with Parmesan.
- Add pie crust to top, wrap aluminum foil around edges and bake for 25 minutes. Remove pie from oven; let cool for about 5 minutes. Add pickles to center of pie, overlapping them in the center.
- Cut and serve with a slice of tomato and a dollop of Mojo Sour cream.

MOJO SOUR CREAM

- For Rosy's fabulous Mojo Sour Cream recipe, visit: www.justapinch.com/cubanpie

Submitted by: Rosy Calvin, Henderson, NV

www.justapinch.com/cubanpie