**South Port Sandwich**

1 box House-Autry Southern Baked Pork

4 -5 mackerel fillets or a hearty fish

1 loaf French bread

2 ounces House Autry honey mustard

8 ounces deli ham

8 thin dill pickle slices

8 ounces thinly sliced Swiss cheese

Olive oil nonstick cooking spray

Pre-heat oven to 450 degrees. Moisten fish fillets with water. Shake off excess and coat with House-Autry Southern Baked Pork by shaking together in a plastic bag or rolling in breader on a plate. Place coated fillets on a foil lined baking sheet and bake in a 450 degree oven for 7 minutes or until fillets are cooked throughout. Assemble sandwiches.

To assemble: Slice the bread in half horizontally. Spread a thin layer of House Autry honey mustard on top and bottom halves. Arrange ham, pickle slices, fish fillets and Swiss cheese evenly over the bottom half. Cover the sandwich with the top half of the bread. Spray bread on both sides with olive oil cooking spray. Cut into 8 sandwiches. Place sandwiches on a hot griddle. Position a cast iron skillet or bacon press on top to flatten. Grill for 3-4 minutes on each side, or until cheese melts. May also use a Panini press to toast sandwiches.

Serves 8