

“Roll Out” Grilled Pork on a Kaiser Roll

recipe developed by The Clever Cleaver Brothers®

2 pork tenderloins
2 cup shredded lettuce
1 sweet onion, sliced thin
4 Kaiser rolls

Marinade

2 tablespoons chopped mint
6 cloves minced garlic
1/2 cup olive oil
1/4 cup honey
2 tablespoons Dijon style mustard
1/4 cup rice wine vinegar
1 teaspoon dried red pepper flakes

Sauce

1/2 cup mayonnaise
1/2 cup ketchup
1 tablespoon chopped fresh parsley
1 tablespoon Cholula® Hot Sauce

1. In a bowl, combine the Marinade ingredients.
2. Rinse the pork tenderloins with cold water and pat dry with paper towels. Place in a resealable plastic bag and cover with the marinade. Seal the bag and refrigerate (overnight is best).
3. In a small bowl, combine the Sauce ingredients. Cover tightly and refrigerate until needed.
4. Preheat the barbecue grill to medium heat. Remove pork tenderloin from marinade and place on the grill. Discard the used marinade. **NOTE:** Never re-use marinade that was used for raw meat or fish.
5. Cook tenderloin until internal temperature reaches 165 to 170 degrees. Remove from the grill and let the meat sit for 10 minutes prior to slicing. Cut tenderloins into thin slices.
6. To build the sandwich, cut Kaiser rolls in half and spread sauce on top and bottom portions of each roll. On the bottom roll add shredded lettuce, a slice of onion and sliced pork. Top with roll crown and eat! Makes four servings.

TAILGATE TIP: If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #3. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #4 at your event.

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