

## Pork Tenderloin Sliders

### **Ingredients:**

- On package of two pork tenderloins
- Desired rub or marinade
- Buns
- Bar-b-que sauce
- Desired toppings

### **Preparation:**

1. Rinse the tenderloin.
2. Slice the "tail" to make the size of the tenderloin more uniform.
3. Apply whatever rub or marinade you desire.

### **Grilling:**

1. Heat grill to 400-500 degrees.
2. Grill 15-20 minutes or until the internal temperature reaches at least 140 degrees.

### **Smoking:**

1. Use a fruit wood such as apple or cherry. Soak your wood for a few hours so it burns more slowly.
2. Smoke at 225-235 degrees for 60-90 minutes or until the internal temperature reaches at least 140 degrees.

### **Oven:**

1. Heat oven to 400-450 degrees.
2. Broil for 18-20 minutes or until the internal temperature is at least 140 degrees.

### **Serving:**

1. Let the tenderloin rest for five minutes before slicing.
2. Slice and serve on slider rolls with desired toppings.

### Alternate:

1. Slice and serve on a platter with dipping sauce (one jar of Sweet Thai Chili Sauce and one jar of Hoisin Sauce, bring to heat on the stove).