

# **Grilled Pork Tenderloin Sandwiches**

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Taste of Home Light & Tasty - April/May 2007

**Servings: 6**

**Preparation Time: 15 minutes**

**Grill Time: 25 minutes**

**2 tablespoons canola oil**  
**2 tablespoons reduced-sodium soy sauce**  
**2 tablespoons steak sauce**  
**2 cloves garlic, minced**  
**1 1/2 teaspoons brown sugar**  
**1/2 teaspoon ground mustard**  
**1/2 teaspoon fresh gingerroot, minced**  
**2 1-pound pork tenderloins**  
**MUSTARD-HORSERADISH SAUCE**  
**1/4 cup fat-free mayonnaise**  
**1/4 cup reduced-fat sour cream**  
**1 1/2 teaspoons lemon juice**  
**1 teaspoon sugar**  
**1/2 teaspoon ground mustard**  
**1/2 teaspoon Dijon mustard**  
**1/2 teaspoon prepared horseradish**  
**6 Kaiser rolls, split**  
**6 lettuce leaves**

In a large resealable plastic bag, combine the canola oil, soy sauce, steak sauce, garlic, brown sugar, ground mustard and gingerroot.

Add the pork to the bag. Seal the bag and turn to coat the meat. Refrigerate for 8 hours or overnight.

Coat a grill rack with nonstick cooking spray before starting the grill. Prepare the grill for indirect heat..

Drain and discard the marinade.

Grill the pork, covered, over the indirect heat for 25 to 40 minutes or until a meat thermometer reads 160 degrees.

Let stand for 5 minutes before slicing.

In a small bowl, combine the mayonnaise, sour cream, lemon juice, sugar, ground mustard, Dijon mustard and horseradish.

Serve the pork on rolls with lettuce and mustard-horseradish sauce.

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Per Serving (excluding unknown items): 63 Calories; 5g Fat (63.6% calories from fat); 1g Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 407mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 1/2 Other Carbohydrates.