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# Pork Tenderloin Sliders

*The Essential Southern Living Cookbook*

Preparation Time: 25 minutes

Start to Finish Time: 55 minutes

**2 (2-1/2 pound total) pork tenderloins, trimmed**

**3 tablespoons olive oil, divided**

**2 teaspoons Kosher salt**

**1 teaspoon freshly ground black pepper**

**1/4 cup firmly packed dark brown sugar**

**2 tablespoons Dijon mustard**

**3 tablespoons fresh thyme leaves**

**2 tablespoons chopped fresh rosemary**

**20 slider buns or dinner rolls, split**

**Italian-Style Salsa Verde Sauce (for serving), see recipe at "salsa/ salsa"**

**Blackberry-Honey Mustard Sauce (for serving), see recipe at "sauces/ cooking"**

**Bacon and Sweet Onion Jam (for serving), see recipe at "condiments/ jam"**

Preheat the oven to 400 degrees.

Rub the pork tenderloins with one tablespoon of oil. Sprinkle with salt and pepper. In a bowl, stir together the sugar, Dijon mustard, thyme and rosemary. Rub over the pork.

In a skillet over medium-high, cook the pork in the remaining two tablespoons of hot oil for 5 minutes, browning on all sides. Place the tenderloins on a wire rack in a jelly-roll pan.

Bake for 20 minutes or until a thermometer placed in the thickest portion registers 155 degrees. Remove from the oven and let stand for 10 minutes.

Slice and serve on slider buns with the sauces.

Yield: 20 sliders

## Sandwiches

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*Per Serving (excluding unknown items): 398 Calories; 42g Fat (92.4% calories from fat); 2g Protein; 6g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 4138mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 8 1/2 Fat; 0 Other Carbohydrates.*