

Betty's Pork Tenderloin Littles Sandwich Recipe



Uploaded on 22 Feb 2010

In this video, Betty demonstrates how to make Pork Tenderloin Littles Sandwiches. Pork tenderloin is sliced into slices that are about the size of a "slider" (small) sandwich bun. The slices are seasoned with meat tenderizer and black pepper, fried until browned on both sides and done all the way through, and then placed in a small bun, along with condiments, such as mayonnaise, creamy horseradish, and lettuce. This is a delicious snack or light meal!

Ingredients:

pork tenderloin slices, uncooked (enough to make the number of sandwiches you want--about 1 pound for 6 sandwiches)
meat tenderizer (No MSG) or salt, to taste
freshly ground black pepper, to taste
1/4 cup peanut (or other) oil in a heavy, 9-inch skillet
slider buns (miniature sandwich buns) (If you cannot find slider buns, then you may use party rolls, potato rolls, or you may make biscuits or rolls from scratch--You will find recipes for biscuits and rolls in bettyskitchen.)
mayonnaise, as desired
creamy horseradish, as desired
fresh, small lettuce leaves

Freeze a whole pork tenderloin. Before making your Pork Little Tenderloin Sandwiches, thaw the tenderloin somewhat, but leave it frozen enough to slice easily. Slice as much of the pork tenderloin as you need for your sandwiches, making slices about 3/8 to 1/2-inch thick. Store the remaining tenderloin for later use. Sprinkle the pork tenderloin slices with meat tenderizer or salt, to taste. Grind fresh black pepper over pork tenderloin slices. (You may sprinkle with ground black pepper, instead, if you like.) In a large skillet, place 1/4 cup peanut oil, and heat until it is hot, but not smoking. Place your seasoned pork tenderloin slices in the skillet. Fry over low to medium heat, until pork tenderloin slices are brown on the bottom side. Turn once, and let the slices brown on the other side. When pork tenderloin slices are brown on both sides (and done all the way through), remove from the hot oil, and place on paper toweling to drain. To serve, cut a slider bun open at the "hinge, spread bottom half with a thin layer of mayonnaise or creamy horseradish. Place a cooked pork tenderloin slice on top of the mayonnaise or horseradish. Place a few small lettuce leaves on the top half. Close the bun, and the Pork Tenderloin Little is ready to eat! Serve while warm. This will be great for feeding a crowd at a sports party! (You can fry the pork tenderloin slices earlier, and reheat them right before assembling the Pork Tenderloin Little Sandwiches--very carefree and easy!) I hope you enjoy these; we love them! --Betty :)