



Tailgaters Tenderloin Sandwiches

Ingredients:

- 2 pork tenderloins (about 1 pound each)
- 1/4 cup favorite (prepared) barbecue sauce
- 1/4 cup ranch salad dressing
- 2 teaspoons ground cumin
- 1 teaspoon coarsely ground pepper
- 1 teaspoon garlic powder
- 24 (2-inch diameter) small sandwich or cocktail buns
- 1/2 cup favorite (prepared) barbecue sauce
- 1/2 cup ranch salad dressing
- 2 tablespoons chopped fresh cilantro

Makes: 24 servings.
Prep Time: 10 minutes
Cook Time: 40 minutes

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Directions:

1. In small bowl, combine 1/4 cup barbecue sauce, 1/4 cup ranch salad dressing, cumin, pepper and garlic powder; brush onto pork tenderloins.
2. Preheat grill* to medium heat, indirect cooking.
3. Place on grid and grill for 30 minutes, turning after 15 minutes, or until internal temperature reaches 160°F.
4. Transfer pork to cutting board and let stand 5 minutes before cutting into thin slices.
5. Meanwhile, stir together all sauce ingredients.
6. Serve pork (hot or cold) on small sandwich buns; top with sauce.

Makes: 24 servings.
Prep Time: 10 minutes
Cook Time: 40 minutes

*Tailgate Tip: If you do not plan to grill at your tailgate party, grill or roast the pork ahead of time, refrigerate and serve cold.

Recipe courtesy of the National Pork Board.

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