

Shaved Pork Tenderloin with Barbeque Sauce©

Pork Tenderloin—Ingredients:

2–2 1/2 lb.	pork tenderloins, remove tendons and fat
3 Tbsp.	olive oil
1 Tbsp.	herb mix
2 Tbsp.	Dijon mustard
1 Tbsp.	fresh garlic, minced fine
1 tsp.	fajitas seasoning

Method:

Spray a large pot with Pam™. Heat oil and add tenderloins. Fry 5–6 minutes and turn tenderloins over.

In a mixing bowl, stir together the remaining ingredients and baste the fried side of the tenderloins with half of the mixture using a pastry brush. Fry 5–6 more minutes and turn over again. Spread remaining mixture on second fried side. Put the lid on the pot, slow heat down and fry 8–10 minutes. Let sit until room temperature. Shave meat very thin and put on a tray to serve.

Barbeque Sauce—Ingredients:

4 oz.	butter
1–18 oz. bottle	Kraft™ or Heinz™ Original Barbeque Sauce
1 tsp.	lemon pepper
1 tsp.	fajitas seasoning
1–1 1/2 Tbsp.	French's or Dijon mustard

Method:

Spray double boiler with Pam™. Melt 2 oz. butter and add remaining ingredients. Bring to a boil and let simmer 10–15 minutes. Turn off heat and add 2 oz. butter.

To Serve—Ingredients:

1 jar	mild pickled yellow peppers, drained
	hot dog buns

Method:

Shave meat and serve hot, warm or cold. Spread meat around edge of serving platter and sprinkle yellow peppers around meat. Put warmer in center of meat and keep barbeque sauce hot.

Heat hot dog buns in 350° oven for a few minutes and serve with meat. For a cocktail buffet, cut buns into three pieces.

Hint: If you have leftover meat and barbeque sauce, fold ingredients together and serve over a baked potato, garnished with the pickled yellow peppers and sour cream.

Hint: Exchange pork for ham, turkey or chicken. Even tofu would be good.

