



**serving size:** 8–10 | **prep time:** 10–15 minutes | **cook time:** 60 minutes | **cut:** pork tenderloin | **method:** smoking

## pork tenderloin tailgate sub

This hearty sub delivers it all — fresh ingredients, flavorful condiments and juicy pork tenderloin.

### INGREDIENTS:

2 *Chairman's Reserve*® Pork tenderloin  
1 extra-long baguette or roll  
Italian dressing (for marinade)  
Big Poppa's Desert Gold Citrus Garlic Seasoning  
Oil & vinegar  
Provolone cheese, thinly sliced  
Tomatoes, sliced  
Pickles, sandwich slices  
Sweet white onion, thinly sliced  
Lettuce, shredded

### DIRECTIONS:

1. Marinate pork tenderloin in Italian dressing for one hour in the fridge.
2. Preheat your grill for a 2-zone cook — one side for grilling at a higher heat, one side for roasting at a lower heat.
3. While your grill is heating up, prep your sandwich toppings.
4. Slice your baguette or roll down the middle (make sure it stays intact).
5. Once your grill is ready, grill the pork tenderloin on the sear side for about 2 minutes, then roll to another side and sear for 2 minutes, continue until evenly seared on all sides.
6. Once evenly seared, check the internal temperature of the pork, should be around 110°F.
7. Once at 110°F, place pork on the roasting side of your grill and cook until internal temp is around 140°F.
8. Once internal temp is 140°F, pull from grill, rest for 5 minutes, then slice.
9. Assemble your sub by spreading mayo on the bottom slice of bread, then layering in lettuce, onion, pickles and tomatoes — drizzle with oil, vinegar and add pork slices on top. Include any other condiments you want to add.
10. Slather more mayo on the top side of the bread and add the provolone cheese.
11. Slice into sections and serve.

### PRO TIP:

- When slicing the sandwich, wrap tightly in plastic wrap to hold it together and slice through the plastic wrap for easy slicing.

**servings:** 1/10 | **calories:** 450 | **total fat:** 25g | **sodium:** 840mg | **total carbohydrate:** 16g | **protein:** 36g