

# Miss Sydney's Pork Tenderloin Sliders With Earthquake Mayo & Green Apple Sauerkraut

## Ingredients for Pork Tenderloin

- 1 - Pork Tenderloin, marinated in 1 cup of Miss Sydney's Original Marinade for 12 - 24 hours
- 6 - 8 Slider Rolls depending on the size of the tenderloin.

## Ingredients For Earthquake Mayo:

- .5 cup Miss Sydney's Earthquake Eddie's Hot Stuff
- .5 cup Mayo
- Mix together until blended, then set aside

## Ingredients For Green Apple Sauerkraut

- 4 Slices NY bacon, diced
- 1 Small white onion, finely diced
- 1 Tbs Chicken base
- 1 Head NY cabbage, cored, quartered & shredded
- 1 Tbs NY Maple Syrup
- 1 Tbs Apple cider vinegar
- 1 NY Golden Delicious apple, finely diced
- 1 Tbs Miss Sydney's Indu's Chutney



# Miss Sydney's Pork Tenderloin Sliders With Earthquake Mayo & Green Apple Sauerkraut Continued

## Method for Green Apple Sauerkraut

1. In a large frying pan on high heat, caramelize the bacon for about 5-7 minutes or until golden brown.
2. Add the onions to the bacon and cook until soft and translucent.
3. Reduce the flame to medium heat and add chicken base to mixture until evenly distributed.
4. Add cabbage and constantly stir to prevent it from burning. Cook cabbage about 4 minutes or until it is limp and releases its juices.

**NOTE: Pan will seem dry, but water from cabbage will help moisten the mixture and release flavors that are stuck at the bottom of pan.**

5. Add maple syrup and apple cider vinegar; cook for 1-2 minutes while stirring.

**NOTE: Stir from the bottom of pan when you mix, to ensure an even distribution of the flavors**

6. Blend in apples and Indu's Chutney to mixture; cook for about 3-4 minutes, stirring constantly.
7. Salt to taste
8. Cool mixture in the pan to room temperature. Set aside or refrigerate until ready to serve.

## Method for Slider Cooking & Assembly:

1. Slice uncooked tenderloin in to 1" thick medallions, grill and set aside.
2. Assembly: Slice and toast the rolls, then top with Earthquake Mayo, then the green apple sauerkraut and lastly a grilled pork tenderloin medallion.
3. Serve warm & enjoy!

