

# Gameday Sweet and Sour Pork Sliders



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Start to Finish Time: 2 hours 5 minutes

Preparation Time: 30 minutes

Inactive Time: 1 hour

Categories: Gameday

Source: Adapted Ferom - Giada De Laurentiis

Yield: 12 Sliders

## Ingredients - Slaw

1 1/2 c Green Cabbage leaf, sliced very thin

1 1/2 c Red Cabbage, sliced very thin

2 T seasoned Rice Vinegar

1 t Sesame Oil

1/4 t Sea Salt

1/4 tbsp Black Pepper, Tellicherry

5 Green Onions, sliced

## Ingredients - Pork

1/2 c Orange Juice, fresh squeezed

1/2 c Soy Sauce

1/4 c Dark Brown Sugar

2 1/2 T Rice Vinegar

2 T Sesame Oil

1/2 t Black Pepper, Tellicherry

4 clove Garlic, minced

1 1" fresh Ginger, minced

1 1 1/4 lbs Pork Tenderloin, trimmed

1 lg Orange Zest

2 t Arrowroot

1 dz Hawaiian Sweet Rolls

## Directions: Slaw -

Toss the green cabbage, red cabbage, vinegar, oil, salt pepper and green onions in a medium bowl to blend. Cover and refrigerate while preparing the pork.

## Directions: Pork -

In a medium bowl, whisk together the orange juice, soy sauce, brown sugar, vinegar, sesame oil, pepper, garlic, ginger and orange zest to blend. Add the pork tenderloin and turn to coat. Refrigerate for at least 1 hour, turning occasionally.

Preheat the oven to 425 degrees F.

Remove the pork from the marinade. Reserve the marinade.

Place the pork on a nonstick heavy baking sheet and roast until an instant-read thermometer inserted into the center of the pork registers 145 degrees F, 25 to 30 minutes. Remove the pork from the oven and let stand 5 to 10 minutes.

Pour the marinade into a heavy medium saucepan and whisk in the arrowroot. Bring the mixture to a boil over medium-high heat. Reduce the heat and simmer until the sauce thickens slightly, 3 to 4 minutes. Remove the sauce from the heat and cool slightly.

Transfer the pork tenderloin to a work surface and cut crosswise into 1/4- to 1/3-inch-thick slices. Divide the pork among the bottom halves of the rolls. Top the pork with sauce and slaw. Cover with the top halves of the rolls and serve.

