

Pork Tenderloin Sliders with Grilled Pineapple salsa

1 .5 lbs Pork Filet
¼ cup Oil
1/8 cup Lime Juice
1/8 cup Pineapple Juice
2 tbsp Honey
1 tsp Chilli Powder
1 Garlic Clove (minced)
t.t. Salt & Pepper

Mix ingredients 2 through 8 in a bowl, marinate the pork for 2 to 4 hours before grilling.

1 cup Pineapple (sliced, grilled, then diced)
½ cup Bell Pepper (diced)
½ cup Red onion (diced)
1 cup Tomato (seeded and diced)
2 Limes (zest and juice)
2 tbsp Olive oil
2 Garlic cloves (minced)
¼ cup Coriander (chopped)
t.t salt & pepper

Slice the pineapple and grill on very hot grill for 2 minutes each side. Let cool then dice. Combine all ingredients and set aside for 1 hour

Baguette (sliced)
Oil
Garlic salt
Pepper
Sea Salt

Drizzle sliced baguette with oil then sprinkle with garlic, pepper and salt. Grill slightly for marks and flavor. Set aside.

Choice of lettuce (I prefer shredded iceberg)

Chives (chopped) Garnish

1. Grill the pork tenderloins whole or pre-sliced to medium well (150 degrees F)
2. Let sit for 5 to 10 minutes then slice
3. Take a baguette piece place some shredded lettuce, then pork, then some salsa and top with chives and another piece of baguette.