

# CAROLINA PORK TENDERLOIN BBQ SANDWICH

**Yield:** 4 sandwiches

## *method:*

- Marinate pork in 2 cups barbeque sauce for at least 3 hours (preferably overnight).
- Preheat grill; grill tenderloins to an internal temperature of 155° F, basting often with remaining sauce.
- Remove pork from grill, allow to rest for 10 minutes, slice thinly and brush with additional sauce.
- Toast rolls and layer with coleslaw, sliced pork and **Ostenborg® Jalapeño Havarti**. Serve sandwiches with a side of barbecue sauce.

## *ingredients:*

- 3 - 4 cups Carolina-style barbecue sauce, homemade or store-bought, divided
- 1½ pounds pork tenderloin
- 4 Kaiser rolls, split
- 1 cup coleslaw
- 4 slices **Ostenborg® Jalapeño Havarti** (approx. 1/8 inch thick)

