

Barbecue Pork Sandwiches



Ingredients

- 1 ½ lb whole pork tenderloin
- 3 cups hot water
- 2/3 cup ketchup
- 3 tbsp soy sauce
- 2 tbsp Hoisin Sauce
- 2 tbsp **Jalapeño Honey**
- 2 tbsp **Jalapeño Glaze** (any flavor)
- 6 Hamburger Buns
- 1 tsp seasoned salt

Directions

1. Place tenderloins on a lightly greased rack in a broiler pan.
2. Add 3 cups of hot water to pan
3. Stir together ketchup, soy sauce, Hoisin Sauce, **Jalapeño Honey**, and **Jalapeño Glaze**.
4. Brush tenderloin until covered, reserving half of the mixture for later.
5. Cover with foil and bake at 475°F for 50 minutes.
6. Turn pork and brush with remaining 1st half of sauce.
7. Bake 15 more minutes.
8. Coarsely chop pork and toss with remaining sauce.
9. Serve on favorite bread or buns

Jalapeño
GOLD