



### **Breaded Pork Tenderloin Speedway Sliders**

*Start your engines with Indiana's best crispy breaded pork tenderloin*

#### **First Step:**

1 pound pork tenderloin

#### **Marinade Ingredients**

2 eggs

2 cups buttermilk

2 cloves garlic, minced

1 teaspoon salt

1/2 teaspoon ground black pepper

1/8 teaspoon ground red pepper cayenne

#### **Directions:**

- 1 Trim and remove the silver skin from the pork tenderloin; slice tenderloin into 8 equal pieces. The center portion of the meat will be wider so you might want to cut the tapered end wider than the thicker center cuts. Then cut each piece in half, leaving 16 pieces.
- 2 Working with one cut piece at a time, shape it as round as you can; place inside plastic bag. Pound meat with flat sided mallet, start from the middle and angle

slightly outwards around surface of the meat until an irregular round ¼ inch thick. Continue to pound remaining cutlets.

- 3 In a large bowl, mix eggs, buttermilk, garlic, salt, pepper, and red pepper. Add thin pork tenderloin pieces; stir to coat each piece. Cover bowl with plastic wrap; place in refrigerator; marinate 6 hours or overnight.

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**Second Step**

**Breading Ingredients**

- 10 Saltine crackers, crushed
- 1-1/3 cups Panko breadcrumbs
- 1/2 teaspoon salt
- 1/8 teaspoon (each) ground black pepper, paprika
- 1/8 teaspoon (each) garlic powder; onion powder
- 3/4 cup all-purpose flour

**Directions:**

In a medium size bowl, combine all breading ingredients except flour.

**Get Ready to Make It Easier – Prepare:**

- 3 pie plates – one to add the flour, 1 for marinating liquid, 1 for breadcrumb mixture
- 3 baking sheets – one covered with paper towels, 2 covered with parchment paper
- One cast iron skillet – filled with ¼ inch avocado oil

**Ready to Bread the Pork:**

- 1 After marinating the pork, remove from the refrigerator. Place the pork cutlets on a paper towel covered baking sheet, blot excess buttermilk from pork pieces with paper towels.
- 2 Pour buttermilk mixture into the 1<sup>st</sup> pie plate; flour into the 2<sup>nd</sup>, and breadcrumb mixture into the 3<sup>rd</sup> dish.
- 3 Dip one pork cutlet at a time into the flour, dredging both sides, then the buttermilk, and finally the seasoned panko and cracker crumbs. Press the crumbs firmly into the pork cutlet.
- 4 Set each pork tenderloin cutlet aside on parchment lined sheet for 10 minutes.
- 5 Heat 1/4-inch of oil in your cast iron skillet or a heavy-bottom pan over medium-high heat to 350 degrees F.
- 6 Working in batches of 2 at a time, using a timer, pan fry your breaded pork tenderloin for 1-1/2 minutes on each side, until the breading is golden brown. Remove and place on a wire rack or paper towel-lined sheet.
- 7 Repeat these steps with your remaining pieces
- 8 Yield: about 14 to 16 pork tenderloins

Prep. Time: 20 minutes plus marinating time; Cook Time: 15 minutes; Marinating Time: 6 hrs. or overnight

**Serve as desired with:**

- Mayonnaise
- 16 King’s Hawaiian Slider Buns, split, oven toasted
- Small lettuce leaves
- Sliced Roma tomatoes

Round dill pickle chips

Spread mayonnaise on the inside of the toasted bun top; place 1 small lettuce leaf on bottom bun; top with a cooked pork tenderloin cutlet, arrange 1 tomato slice over pork; top with 1 or 2 pickle chips and the bun top.

Enjoy a delicious Slider Sandwich

**Basic recipe Inspired by:** <https://stateofdinner.com/hoosier-breaded-pork-tenderloin-sandwich-recipe>

**About the Recipe:** How about an oversized crispy breaded pork tenderloin topped with your favorite goodies on a slider bun! Don't worry if it laps over the bun – that is part of the racing fun. It's a perfect Race Day sandwich snack to serve for your speedway party. Have Fun!