



Mini Lemon Pork Sandwiches

Recipe courtesy Paula Deen

Prep Time:	25 min	Level:	Serves:
Inactive Prep Time:	4 hr 15 min	Easy	12 to 15 appetizer servings
Cook Time:	1 hr 0 min		

Ingredients

- 3 (11-ounce) packages frozen dinner rolls
- 2 1/2 pounds pork tenderloin
- 1/2 cup vegetable oil
- 1/4 cup fresh lemon juice
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/8 teaspoon ground red pepper
- 1 to 2 cloves garlic, minced
- Lemon Tarragon Mayonnaise, recipe follows

Directions

Thaw rolls according to package directions.

Rinse tenderloin and pat dry. Combine oil and next 5 ingredients in a large zip-top freezer bag or shallow dish: add tenderloins and seal or cover, and chill at least 4 hours. Remove pork from marinade, discarding marinade.

Preheat oven to 400 degrees F.

Place pork on rack of broiler pan that has been sprayed with nonstick cooking spray. Bake pork for 30 to 40 minutes, or until a thermometer registers 160 degrees F. Let stand 15 minutes.

Reduce oven heat to 350 degrees F. Place rolls in oven and bake for 15 to 20 minutes, or until golden.

Cut pork into 1/4-inch thick slices. Serve with dinner rolls and Lemon Tarragon Mayonnaise.

Lemon Tarragon Mayonnaise:

1 cup mayonnaise

1 clove garlic, minced

1 tablespoon lemon juice

1/8 teaspoon chopped tarragon leaves

1/8 teaspoon salt

Combine all ingredients. Chill.
