



BBQ Pork Tenderloin Sliders

- 1. Prep the Pork:** Trim any silver skin off the pork tenderloins. Lightly coat each one with yellow mustard and season with AP Seasoning followed by a generous layer of The BBQ Rub.
- 2. Fire up the Grill and Smoke:** Set your smoker to 275°F. Place the pork tenderloins directly on the grate and smoke for 1 to 1½ hours, or until they reach an internal temperature of 125-130°F.
- 3. Glaze:** Brush the outside of each tenderloin with The BBQ Sauce and let them cook another 15–20 minutes, until the sauce caramelizes and the pork hits a final internal temp of 135–140°F.
- 4. Rest and Slice:** Remove the tenderloins from the smoker and let them rest for 15–20 minutes. Then slice into thin medallions.
- 5. Build the sliders:** Toast the buns if desired. Layer on a few pickle slices, a stack of sliced pork, and a scoop of creamy slaw. Top it off with the other bun and get ready to go back for seconds.

YIELDS:

**10-12 servings
(24+ sliders)**

PREP TIME:

20 minutes

TOTAL TIME:

**~2 hours
(including rest time)**

INGREDIENTS:

- 4 pork tenderloins
- 1/4 cup yellow mustard (binder)
- 2 tbsp all-purpose seasoning (recommended: Killer Hogs AP)
- 2 tbsp barbecue rub (recommended: Killer Hogs The BBQ Rub)
- 12 oz Killer Hogs The BBQ Sauce
- Slider buns (24 or more)
- Dill pickle slices
- Creamy coleslaw (mayonnaise-based)

