

Suggested Product:  
Jalapeno Honey

**Barbecue Pork Sandwiches**

1 (1 1/2-pound) Whole Pork Tenderloin	2 Tablespoons Jalapeno Honey
3 Cups Hot Water	2 Tablespoons Jalapeno Glaze (Any Flavor)
2/3 Cup Ketchup	6 Hamburger Buns
3 Tablespoons Soy Sauce	1 Teaspoon Seasoned Salt
2 Tablespoons Hoisin Sauce	

Place pork tenderloins on a lightly greased rack in a broiler pan. Add three cups of hot water to pan. Stir together ketchup, soy sauce, Hoisin sauce, jalapeno honey, and jalapeno glaze. Reserve half of the mixture for later.

Brush tenderloin until covered. Add to Pan and cover with foil.

Bake at 475 degrees for fifty minutes. Turn pork and brush with remaining 1<sup>st</sup> half of sauce. Bake fifteen more minutes. Coarsely chop pork. Toss with remaining sauce. Serve on favorite bread or buns.

Recipe by: THIRD COAST GIFTS / JALAPENO GOLD

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