



Double Pork Party Sliders

Recipe courtesy of National Pork Board. For more information, visit porkbeinspired.com.

Ingredients:

4 thin boneless pork loin chops (1/4 to 1/2 in thick)
2 slices bacon
8 slider buns
2 tbsp butter, softened
Salt and pepper
4 tablespoons steak sauce

Method

Set the EGG for direct cooking at 400°F / 204°C.

On a Half Moon Griddle, cook bacon, stirring occasionally, over medium heat for 1 minute or until there is enough bacon fat released to coat the bottom of the griddle. Push bacon to side and add the chops. Sprinkle chops with salt and pepper. Cook chops for 3 to 10 minutes or until lightly browned and internal temperature on a thermometer reads between 145°F to 160°F / 63°C to 71°C, turning once halfway through. Remove chops and bacon, draining bacon on paper towels and resting chops for a minimum of 3 minutes.

Cut each chop in half so you have 8 pieces; place chops in buns. Top chops with steak sauce and bacon strips. These bacon-infused sandwiches are ideal for tailgating and cocktail parties.

Tasty variations:

Italian: Before cooking, dip chops in 2 large eggs, then in seasoned fine dry bread crumbs to cover (approximately 3 tbsp of bread crumbs per chop.) Cook as directed except sprinkle on 1 1/2 tbsp of shredded Parmesan or Provolone on each chop after turning the chops. Omit the butter and steak sauce. Spread buns with 1/2 tbsp of pre-prepared pesto; add pork and bacon, then top with roasted red pepper slices and arugula

Asian: Cook chops as directed. Omit butter and steak sauce. Place pork and bacon on buns and top with 1 tablespoon bottled peanut sauce. Toss 1 cup shredded cabbage with 2 tbsp of rice vinegar; add to sandwiches atop peanut-sauced chops.

Serves 8