

name: wolfpack pork sandwich

id: 391335

minutes: 500

contributor\_id: 196390

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tags: ['course', 'lunch', 'sandwiches']

nutrition: [544.2, 29.0, 90.0, 70.0, 65.0, 19.0, 20.0]

n\_steps: 12

steps: ['1', 'in a plastic zip bag , marinate pork loins in marinade at least 8 hours , overnight works best', '2', 'remove pork from marinade and grill over medium heat for 20 minutes or until internal temperature reaches 160 degrees', '3', 'toast kaiser rolls on the grill', '4', 'slice cooked tenderloins in 1 / 2 inch slices', '5', 'spread aioli on rolls , layer pork the tomato , lettuce & onion', '6', 'sit back , root on "the pack" and enjoy !']

description: a recipe that the pork loin can be marinated and cooked the day before then sliced and reheated on the grill at tailgate time or cooked whole on the grill at tailgate. by = chef dale

ingredients: ['pork tenderloin', 'marinade', 'orange juice', 'soy sauce', 'garlic', 'dijon mustard', 'honey', 'cayenne', 'aioli', 'mayonnaise', 'tabasco sauce', 'sugar', 'prepared horseradish', 'green onions', 'kaiser rolls', 'tomatoes', 'lettuce', 'vidalia onion']

n\_ingredients: 18