



Espresso Pork Sliders

3 lb. pork tenderloin, sliced into rounds
1/2 cup Green onion, chopped
3 cloves Garlic, chopped (more, if desired)
3-4 tbsp. Dark Espresso Balsamic Vinegar, more as needed
Salt and pepper, to taste
Harissa Infused Olive Oil, if desired, as needed
Mini buns, as desired

Once the pork is sliced, place into a large Ziploc-type bag and add the onions, garlic, Dark Espresso Balsamic Vinegar, Harissa Infused Olive Oil (optional), salt and pepper. Close bag and "massage" it to mix it all together. To this point in the recipe can be done in advance, obviously the longer the pork marinates the more flavor will be created. I suggest at least 20-30 minutes, but over-night is best. If you do marinate overnight, the cooking process will be a bit less because of the meat beginning to "cook" from the vinegar.

Heat a saute pan over medium-high heat, add a bit of the Harissa Infused Olive Oil or olive oil of choice, add pork and cook until done, about 8-10 minutes.

Place onto buns and reduce pan juices, adding Dark Espresso Balsamic Vinegar as needed. Adjust heat and reduce to thicken slightly.

Pork tenderloin works nicely; but is not mandatory, shoulder or butt works well too. These can be dressed up even more with the addition of some sort of slaw; whether it be coleslaw, broccoli or even arugula.

Compliments of Chef Christianne Ignegno