

Low Country Pork Tenderloin Hoagie With Buttermilk Mustard Mayo



Ingredients

- 1 lb pork tenderloins, cleaned and butterflied
- 4 tbsp ketchup
- 2 tbsp apple cider vinegar
- 2 tbsp brown sugar
- 1 tsp black pepper
- 1/2 tsp salt
- 1 cup iceberg lettuce, shredded
- 1/2 cup “bread-and-butter” pickles, diced
- 1/4 cup red onions, chopped
- 4 hoagie or Kaiser rolls
- 1 tbsp butter
- 1/2 cup mayonnaise
- 1 ½ tbsp spicy mustard
- 1 ½ tbsp buttermilk
- 1 bag LAY'S® Kettle Cooked Jalapeño Flavored Potato Chips

How to make it

1. Mix together the ketchup, apple cider vinegar, brown sugar and pepper.
2. Brush the pork tenderloins on all sides with the marinade. Let the pork marinate for 30 minutes in the refrigerator.
3. Heat the grill.
4. Salt the pork tenderloin on both sides. Grill the pork for 6 minutes on each side. Use a meat thermometer to make sure it's cooked to 160°F.
5. While the pork cooks, split the rolls and brush them with softened butter. Toast the rolls on



PREP
TIME

20 min



COOK
TIME

35 min



TOTAL
TIME

55 min



SERVINGS

4

Made with



LAY'S® Kettle Cooked Jalapeño Flavored Potato Chips

the side of the grill.

6. Mix the mayonnaise, mustard and buttermilk. Brush the mayonnaise on one side of the roll.
7. Slice the pork thinly. Place 1/4 lbs of pork on each roll.
8. Divide the lettuce, pickles and onions and place them on each roll.
9. Serve the sandwiches with the LAY'S® Kettle Cooked Jalapeño Cheddar Potato Chips.