



Harveys Supermarkets Double Pork Party Sliders



Ingredient List

4 thin pork loin chops, boneless, 1/4 to 1/2-inch thick
2 slices bacon
8 cocktail buns, OR 4 hamburger buns
2 tablespoons butter, softened
salt and pepper
4 tablespoons steak sauce

Directions

1. Slice buns in half horizontally. If desired, toast or warm through. Spread cut sides of buns with butter.
2. In a large skillet, cook bacon over medium heat for 1 minute or until there is enough bacon fat released to coat the bottom of the pan, stirring occasionally. Push bacon to side of the skillet 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 (medium rare) and 160°F (medium), turning once halfway through. Remove chops and bacon, draining bacon on paper towels and resting chops for a minimum of 3 minutes.
3. For cocktail buns, cut each chop in half so you have 8 pieces. Place chops in buns. Top chops with steak sauce and bacon strips. Serves 8 appetizer sandwiches or 4 main-dish sandwiches.

Source: The Pork Board - porkbeinspired.com