

Classic Breaded Pork Tenderloin Sandwich - a la Devaun Park

Ingredients

- **6** center cut pork tenderloin filets (about ½ to ¾ -inch thick), trimmed of fat
- **2** sleeves saltine crackers or ritz crackers, processed into fine crumbs (about 2 1/2 cups) **(we used equal parts of saltine and ritz crackers mixed together)**
- **1** teaspoon garlic powder
- ½ teaspoon ground black pepper
- **2** cups flour
- **1 ½** cups buttermilk
- Vegetable oil
- Salt
- **6** hamburger buns
- Leaf lettuce, tomato slices, pickle slices, mustard

Directions

1. Butterfly each pork chop by cutting horizontally to, but not through, the other side. Lay open the chops. One at a time, cover each piece of pork with plastic wrap and using the flat side of meat mallet or a small frying pan, pound until 6 to 8-inches wide. Lightly pound each chop with the tenderizing side of the meat mallet. **(We did not butterfly the filets, cut ½ to ¾ inch thick and just pound)**
2. Add at least 1-inch of oil to a large skillet. Heat oil to 375 degrees F.
3. Meanwhile, **1)** in a shallow dish combine cracker crumbs, garlic powder and black pepper. **2)** In another shallow dish place flour. **3)** In a third shallow dish place buttermilk.
4. One at a time, dip pork into flour and then into buttermilk. Evenly coat with cracker crumb mixture.
5. Carefully lower breaded tenderloins into hot oil one at a time and fry about two to three minutes or until an instant-read thermometer inserted in the center reads at least 145 degrees F, turning once. Place fried pork tenderloins on a cooling rack and sprinkle with salt. Repeat with remaining tenderloins.

6. Place fried pork tenderloins on the bottom half of the hamburger buns and if desired top with leaf lettuce, tomato slices, pickle slices and/or mustard.